



LA GUIRLANDE



VIOGNIER

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines planted per hectare

Clay and limestone hillsides

High trellising, Guyot and Royat pruning

VINEMAKING

100% Viognier

Night mechanical harvest. Cooling of the harvest after a soft stalk and breaking of the grapes

Soft pressing and juices selection

Limited sulphite addition

Fermentation temperatures control

Ageing on fine lees

TASTING

The color is pale yellow with green glints

First notes of fruity aromas of banana, citrus and pine resin

The agitation reveals yellow peach and mango hints

The attack is fresh and fruity, followed by a rich but well-balanced mid-palate

The retro-olfaction reveals fruity notes of peach and pear

The finish offers a very interesting buttered and lemony taste

CELLARING POTENTIAL

2 years in good storage conditions

PACKAGING

6 bottles case

Screw cap or natural cork

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