



DOMAINE
DE
CASTELNAU



VIOGNIER - L'ÎLE 2022

DESIGNATION OF ORIGIN

Indication Géographique Protégée - Pays d'Oc

VINEYARD

5000 vines per hectare planted on limestone and clay hills and loamy soils
High trellising, Guyot and Royat pruning

WINEMAKING

100% VIOGNIER

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

Soft pressing and juices selection

Controlled fermentation temperatures

Limited sulfite addition

Ageing on fine lees

TASTING

The color is light yellow color with green tints

The nose is floral with notes of lily flowers, then it develops fruity ananas of fresh apricots

The attack is lively and fruity

The mid-palate is expensive with apricots and almonds

The final is rich and full

CELLARING POTENTIAL

2 years in good storage conditions

PACKAGING

6 Bottle cases

Screw cap or natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

Béatrice et Christophe MURET - 32, Avenue de Pézenas - 34120 CASTELNAU DE GUERS
Tél. : 04 67 98 16 19 - E-mail : castelnaud1@orange.fr

WWW.DOMAINECASTELNAU.COM