

# ÉPICERIE DE CASTELNAU



## ÉPICERIE DE CASTELNAU - ROUGE 2022

### DESIGNATION OF ORIGIN

Indication Géographique Protégée - Pays d'Hérault

### VINEYARD

5000 vines planted per hectare  
Limestone, clay and loamy soils  
High trellising, Cordon Royat pruning

### WINEMAKING

64% MARSELAN 18% MOURVÈDRE 18% CARIGNAN

Night mechanical harvest to preserve the quality potential of the grapes  
Soft destemming and crushing  
Heated pre-fermentation  
Controlled fermentation temperature  
three weeks maceration on skins  
Limited sulfite addition

### TASTING

The colour is deep red with shiny reflections  
The nose is charming and develops some aromas of little red berries  
The attack is round, intense with a touch of menthol  
The finale offers persistent notes of fruits with velvety tannins

### CELLARING POTENTIAL

Seasonal wine, to be drunk during the year

### PACKAGING

6 bottle cases  
Screw cap or natural cork  
Bag in Box 5 liters and 10 liters



## HIGH ENVIRONMENTAL VALUE CERTIFIED

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