



DOMAINE
DE
CASTELNAU



GRENACHE SELECTION PARCELLAIRE

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare planted on clay and limestone hills, covered with rolling stones
High trellising, Guyot and Royat pruning

WINEMAKING

100% GRENACHE

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

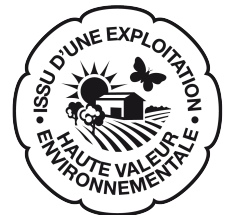
The colour is intense red with crimson reflections.
The nose is pleasant and intense of ripe red berries, following by notes of sweet spices (liquorice).
The attack is fresh, well-balanced and offers aromas of red berry sauce.
Touches of spices bring to the wine a lovely freshness at the finale.

CELLARING POTENTIAL

2 to 3 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 : castelnau1@wanadoo.fr

WWW.DOMAINECASTELNAU.COM