



LA GUIRLANDE



SYRAH

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare

Clay and limestone hills, covered with rolling stones

High trellising, Guyot and Royat pruning

VINEMAKING

100% Syrah

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

Soft pressing and juices selection

Limited sulphite addition

Fermentation temperatures control

Ageing on fine lees

TASTING

Deep red coat with violet glints

The first nose develops ripe red berries aromas such as blackcurrant and blackberry as well as balsamic aromas (camphor, eucalyptus)

The agitation reveals licorice, spices (pepper and cinnamon) and violet hints

The attack is round and fat, followed by a surprisingly fresh and deep mid-palate with chocolate and liquorice aromas on velvety tannins

The finish offers a long-lasting grilled mocha taste

CELLARING POTENTIAL

2 to 3 years in good storage conditions

PACKAGING

6 bottles case

Screw cap or natural cork

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