



DOMAINE
DE
CASTELNAU



LA CROIX - BLANC 2022

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare

Clay and limestone hills, loamy soil

High trellising, Guyot and Royat pruning

WINEMAKING

60% VIOGNIER 33% CHARDONNAY 7% SAUVIGNON

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 in tank with oak staves

Ageing on fine lees

TASTING

The colour is pale yellow with golden reflections.

The nose develops aromas of passionfruit and citrus.

The attack is round and full with notes of yellow fruits. The mouth shows a nice balance fruit-acid and slightly wooded.

The finale has a good persistency with soft tannins.

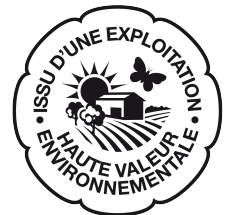
CELLARING POTENTIAL

3 to 4 years in good storage conditions

PACKAGING

6 bottle cases

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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