



DOMAINE
DE
CASTELNAU

L' Etendoir des Fées 2020

DESIGNATION OF ORIGIN

Indication géographique protégée - Pays d'Oc

VINEYARD

Planting density: 5000 vines per hectare.

Driving mode: high trellising in Royat size.

Terroir: Very stony clay-limestone hillsides facing south, subject to sea entry.

WINEMAKING

100% SYRAH

Hand picked in grape boxes

The grapes are firstly sorted in the vineyard then a second time in the cellar

50% are destemmed, vinified with indigenous yeasts and by traditional punch down followed by a very long maceration on skins during 9 months

The wine is then aged for 10 months in tank

The other 50% are crushed by feet, vinified in carbonic maceration for 6 weeks

The wine is then aged in French oak barrels for 18 months

Both wines are then blended together to obtain the complexity that we are looking for

This wine is unfinned, unfiltered, with a minimal use of sulfites

TASTING

Very intense dark red color with violet reflections.

The nose opens with notes of black olive tapenade and spices (liquorice, cinnamon).

The attack is full-bodied, and the mid-palate presents an elegant structure with silky tannins.

The finale offers a long persistency with toasty moka notes.

10 years in good storage conditions

CONDITIONING

6 bottles cases

Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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