



LA GUIRLANDE



CHARDONNAY

DESIGNATION OF ORIGIN

Indication Géographique Protégée – Pays d'Oc

VINEYARD

5000 vines per hectare

Limestone and clay hills and loamy soils

High trellising, Guyot and Royat pruning

VINEMAKING

100% Chardonnay

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

Yellow coat with green glints

The first nose develops fruity aromas of banana and coconut

The agitation reveals some fruity notes of yellow peaches, citrus and pineapple

The attack is fresh and fruity

The middle palate is full but well balanced

The retro-olfaction offers floral aromas like linden flowers and chamomile

The finish is long and fruity

CELLARING POTENTIAL

2 years in good storage conditions

PACKAGING

6 bottles case

Screw cap or natural cork

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