



DOMAINE
DE
CASTELNAU



CHARDONNAY SÉLECTION PARCELLAIRE 2019

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

WINEMAKING

100% Chardonnay

Night mechanical harvest to preserve the grapes quality potential

Destemming and crushing of the grapes

Controlled fermentation temperature

Ageing in tank with oak staves

Minimal use of sulphites

TASTING

The color is light yellow with golden glints

The nose develops aromas of beeswax and incense

The attack is full and round, fruity

The mid-palate shows notes of tropical fruits (mango, passion fruit)

The finale is slightly woody and spicy

CELLARING POTENTIAL

3 to 4 years in good storage conditions

PACKAGING

6 bottles case

Natural cork

HIGH ENVIRONMENTAL VALUE CERTIFIED

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