

Domaine de Castelnau

"La Font du Loup" Rosé

Light pink color with violet glints. Aromas of banana and strawberry with citrus and currant notes. Bright and lively palate with a fruity expression of exotic fruits, lychees and mangos with a persistent finish.

60% Syrah

40% Cinsault

High Environmental Value Certified

Appellation	Pays D'Oc
Vineyard	Planting density of 5000 vine stocks per hectare on clay and limestone hillsides. Vine training method is high trellising with Royat pruning.
Vinification	Night mechanical harvest to preserve the grapes' quality potential. Gentle de-stemming and pressing of grapes. Fermentation under temperature control. Grapes from different plots are separately vinified to keep each vine's typicality and enable original blends. Aging on fine lees. Limited sulfites addition.
Pairing	The rosé La Font du Loup cuvée pairs naturally as an aperitif, with fresh vegetables, roasted meats, BBQ and burgers.
Serving	Serve chilled at 44-50°F. Cellars under good conditions for 2 years.

Within centuries-old walls of this exceptional domaine situated halfway between the Mediterranean Sea and the Massif Central foothills, the modern winery of Domaine Castelnau produces aromatic, fruit-forward, easy to love wines. Béatrice and Christophe Muret harvest their grapes at full maturity, limit the use of sulfites, and age on lees to achieve fresh, smooth and delicious wines.