

Domaine de Castelnau

"Aigue Marine" Picpoul de Pinet

Light yellow color with green glints. The nose expresses exotic fruit and floral aromas as well as iodized notes. The palate is strong on fruits, followed by a weighty but balanced mid-palate and revealing a floral bouquet with lychees notes. The finish leaves a long-lasting candied fruit sweetness.

100% Piquepoul Blanc

High Environmental Value Certified

Appellation	AOP Picpoul de Pinet
Vineyard	Planting 5000 vine stocks per hectare with high trellising, Cordon Royat pruning on soils of clay and limestone hillsides
Vinification	Night 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	This Picpoul de Pinet cuvée pairs naturally with fishes, seafood and shellfishes in particular.
Serving	Serve chilled at 44-50°F. Cellars under good conditions for 2 years.

DOMAINE DE CASTELNAU

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.