

Domaine de Castelnau

"Le Bosquet" Sauvignon

Light yellow color with green glints. The nose expresses mineral notes and reveals yellow peach and nectarine aromas. The palate is fruity and lively followed by a voluminous but well-balanced mid-palate offering notes of white flowers and lichees with a citrus finish.

100% Sauvignon Blanc

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	Very much appreciated as an aperitif, the Le Bosquet Cuvée also pairs perfectly with shellfish, all seafood dishes or asparagus with vinaigrette.
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.