


Domaine de Castelnau

# "Les Muriers" Pinot Noir

Deep color with ruby glints. The nose expresses red stone fruit aromas with balsamic camphor and eucalyptus hints revealing pepper and cinnamon spices aromas as well. The attack is round and voluminous followed by a surprising fresh and intense velvety tannins on the mid-palate, finishing with long plum notes.

High Environmental Value Certified

Pinot Noir 100%

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| Appellation | Pays D'Oc |
| Vineyards | Planting density of 5000 vine stocks per hectare on loamy sandy soils. 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. Limited sulfites addition. |
| Pairing | The Les Muriers Cuvée pairs with roasted meats, terrines, cheeses, and try with tête de veau with Ravigote sauce. |
| Serving | Cellars for two or three years in good storage conditions. |

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.