

Domaine de Castelnau

"Les Ronces" Chardonnay

The color is glossy yellow with green glints, nose revealing complex aromas of white peach, pear and pineapple. The attack is lively and fresh with a persistent finish with aromas of candied lemons and salty notes

Chardonnay 100%

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	Pairs with appetizers, crab cakes, sushi, salmon, chicken, pork or pasta in a creamy sauce, mild curries.

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.