

# DOMAINE DE CASTELNAU

## AOP PICPOUL DE PINET "L'ÉTANG" 2024

The estate, founded by the Lords of Guers in the 13th century, combines tradition with modernity. They practice sustainable winemaking, with night harvesting and limited sulfite use, earning HVE 3 certification. Located in a rich terroir, they produce high-quality AOP and IGP wines, proudly offering authentic products as Independent Winemakers.

### TASTING NOTE

Light yellow robe with green highlights and citrus aromas. The nose features white flowers and candied lemon, while the palate is fresh and rounded, finishing with complex iodine notes.

**Optimum Drinking Time:** One to two years.



### PRODUCER PROFILE

**Estate owned by:** Christophe Muret

**Age of the winery:** 1997

**Acreage:** +/- 200 Ha

**Vegan:** No



### VINEYARD INFO

**Vineyard size:** 40 Ha

**Green status:** HVE

**Terroir:** Clay-limestone hillsides

**Training method:** Cordon de Royat

**Yield/hectare:** 66 hl/Ha

**Bunches/vine:** 5-6

**Exposure:** South-East

**Vine age:** 5-15 Y

**Harvest date:** between the 1st and 10th of September



### WINEMAKING & AGING

**Varieties:** 100% Piquepoul

Grapes are harvested at night, cooled, gently processed, softly pressed, carefully fermented, minimally sulfited, and aged on fine lees in concrete and stainless steel tanks.

**Filtration:** Earth and plate filtration

**Fining:** Yes, bentonite

**Yeast:** Selected yeast

**Gumming:** Yes



### TECHNICAL DATA

**Alcohol:** 12,5%

**Total acidity:** 3.34g/l

**Residual sugar:** <0.5g/l

**pH:** 3.41

**Kcal/100ml:** 82 Kcal

**Bottle format:** Neptune green



### FOOD PAIRING

Picpoul de Pinet pairs well with fresh seafood, light salads, grilled vegetables, mild cheeses, creamy pasta, and sushi.