

DOMAINE DE CASTELNAU

AOP PICPOUL DE PINET "L'ÉTANG" 2023

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.