

DOMAINE DE CASTELNAU

IGP PAYS D'OC VIOGNIER "L'ILE" 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 with green highlights, this wine features a floral nose of fleur de lys and fresh apricot. It has a lively, fruity attack, an expressive mid-palate of apricot and white flowers, and a powerful, gourmet finish.

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: 13 Ha
Green status: HVE
Terroir: Clay-limestone hillsides
Training method: Guyot, Cordon de Royat
Yield/hectare: 90 hl/Ha
Bunches/vine: 6-8
Exposure: South-East
Vine age: 5-15 Y
Harvest date: between the 5th and 10th of September



WINEMAKING & AGING

Varieties: 100% Viognier
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: 13%
Total acidity: 2.95g/l
Residual sugar: <0.5g/l
pH: 3.52
Kcal/100ml: 79 Kcal
Bottle format: Burgundy green



FOOD PAIRING

Viognier is a delightful aperitif with smoked salmon crostini and pairs beautifully with seafood, especially scallops and lobster.