

# DOMAINE DE CASTELNAU

## IGP PAYS D'OC VIOGNIER "L'ILE" 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 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:** 3.11g/l  
**Residual sugar:** <0.5g/l  
**pH:** 3.71  
**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.