



Castel Viel White

AOP : Faugères

Grape Varieties :

Grenache : 70 %

Clairette : 25 %

Roussanne : 5 %

Vine Age : over 70 years

Yield : ± 15 hl/ha

Cultivation :

Old vines trained using goblet pruning,
organically farmed,
mostly permanently grassed.

Vinification :

Manual harvest in crates
Whole cluster pressing
Vinification and ageing on the lees
for 12 months in oak barrels.
Vinified and aged without added sulfites.
Unfiltered and unfiltered.



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