

Fabien Castaing

Retiens ton Souffre

"The name translates as « you can keep your sulfur ». This is a wine without added sulfur, emphasizing ripe black fruits & generous tannins. Spice & blackberry fruits have an open character." Roger Voss **88 Pts** Wine Enthusiast



Use sulfur stabilized wine, there is no need to overdo it ! Mother Nature does thing well because sulfur is naturally present in wine. By ambition to produce natural wines, Vignobles Fabien Castaing's offers you: Retiens ton soufre , it's a cuvée without added sulfur. Produced on the Domaine de Moulin-Pouzy vineyard, it's perfectly reflect the meticulous work of the vines right down to the glass. Pure fruit expression without any added sulfur.



TERROIR

Clay and limestone



BLEND/YIELD

Merlot
50hl/ha



VINIFICATION

Everything is made without any added sulfur:
Vinification 25 vatting days, Aging in stainless steel vats for 6 months



ROBE

Black cherry with ruby reflects



NOSE

Forest fruits, blackcurrant, cherry



TASTE

Smooth and fresh with ripe tannins and lingering finish



SERVICE & WINE PAIRINGS

To serve at 16°C - Above all not decant
Aperitifs, Southwestern dishes, grills, white meats, cheeses...



AGEING POTENTIAL

2 to 3 years



Tasting Notes: Generous, cassis and black cheery, fresh and firm, graphite. Velvety savory length.

