

CHÂTEAU DE NALYS



Châteauneuf-du-Pape

E.GUIGAL

*With four centuries of history, the exceptional terroirs of Château de Nalys are the focus of Marcel and Philippe Guigal's attention, who are passionately involved in the production of the wines of this southern gem.*

## CHÂTEAU DE NALYS - WHITE

An elegant nose of white flowers, slightly toasted notes, beautiful balance, and great complexity on the palate define this great white wine from Château de Nalys.

### TERROIR

**SOIL TYPE:** This wine comes from four exceptional terroirs: "Nalys" (30%) with red sandstone soils from Comtat and saffres, "Bois Sénéchal" (30%), "La Crau" (25%) and "Le Piedlong" (15%) with ancient stony alluvial soils from the Rhône, the famous rounded pebbles.



**GRAPE VARIETIES:** 40% Roussanne, 40% Grenache blanc, 18% Clairette, 2% Picardan.

**AVERAGE AGE OF VINES:** Around 45 years.

**AVERAGE YIELDS:** 25 hL / hectare.

### WINEMAKING

Manual harvesting and sorting of grapes, pressing, then clarification of the must before vinification, 70% in wood and 30% in stainless steel vats.



### AGEING

Aged for 9 months, 70% in wood (barrels, demi-muids).

### TASTING

**Visual :** Golden yellow color, clear and bright.

**Nose:** intense aromas of white flowers and citrus fruits with a lovely hint of vanilla.

**Palate:** full-bodied, elegant and long-lasting.

**Overall:** a noble, elegant and very expressive wine.



### SERVICE

**SERVICE TEMPERATURE:** 10°C to 12°C.

**AGEING POTENTIAL:** 8 to 10 years.

**FOOD AND WINE MATCHING:** Langoustines, fish with beurre blanc sauce, mature goat's cheeses.

