

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 - RED

This great red wine from Châteauneuf-du-Pape perfectly illustrates the nobility and complexity of Château de Nalys. A noble palate with silky tannins, powerful and persistent.

TERROIR

SOIL TYPE : This wine comes from four exceptional terroirs: "Nalys" (25%) with red sandstone soils from Comtat and Saffres, "Bois Sénéchal" (10%), "La Crau" (50%) and "Piedlong" (15%) with ancient stony alluvial soils from the Rhône, the famous rounded pebbles.



GRAPE VARIETIES: 60% Grenache, 30% Syrah, 10% Mourvèdre.

AVERAGE AGE OF VINES: Around 60 years.

AVERAGE YIELDS: 20 Hl/ hectare.

WINEMAKING

Manual harvesting and sorting of grapes, followed by vinification in truncated cone-shaped wooden vats. Fermentation time is approximately 5 weeks.



AGEING

Aged for 18 months in wood (barrels, demi-muids, casks) and 6 months in concrete vats.

TASTING

Visual : Deep, dark ruby red color.

Nose: intense aromas of red and black berries with spicy notes.

Palate: beautiful texture, silky tannins, powerful and elegant.

Overall: a very expressive, noble and complete wine.



SERVICE

SERVICE TEMPERATURE : 16 to 18°C.

AGEING POTENTIAL : 15 to 20 years.

FOOD AND WINE MATCHING : Grilled red meat or meat in sauce, game if in season, mature cheese platter.

