

CHATEAU 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.*

## SAINTES PIERRES DE NALYS - RED

This elegant and invigorating wine has a seductive nose revealing notes of fresh fruit. Its subtle balance allows it to be enjoyed in its youth, offering a combination of richness and freshness.

### TERROIR

**SOIL TYPE :** This wine comes from three exceptional terroirs: "Nalys" (33%) with red sandstone soils from Comtat and Saffres, "Bois Sénéchal" (33%) and "La Crau" (34%) with ancient stony alluvial soils from the Rhône, the famous rounded pebbles.



**GRAPE VARIETIES:** 65% Grenache, 25% Syrah, 5% Muscardin, 5% others (Mourvèdre, Cinsault, Vaccarèse, Terret noir).

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

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

### WINEMAKING

Manual harvesting and sorting of grapes, followed by vinification in temperature-controlled vats at around 28-30°C. Fermentation time of approximately 4 weeks.



### AGEING

Aged for 18 months in large oak barrels, then 6 months in concrete vats.

### TASTING

**Visual :** Bright, deep ruby red color.

**Nose:** Elegant and open with notes of red fruit.

**Palate:** Full-bodied and supple tannins with good structure.

**Overall:** A rich wine, balanced between richness and freshness.



### SERVICE

**SERVICE TEMPERATURE :** 16 to 18°C..

**AGEING POTENTIAL :** 8 to 10 years

**FOOD AND WINE MATCHING :** Cold cuts, grilled red meats or meats in sauce such as lamb navarin, platter of mature cheeses.

