

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 - WHITE

This wine is vibrant and remarkably pure in aroma. It is a fresh Châteauneuf-du-Pape with peach and citrus aromas.

TERROIR

SOIL TYPE: This wine comes from three exceptional terroirs: "Nalys" (84%) with red sandstone soils from Comtat and Saffres, "Bois Sénéchal" (6%) and "La Crau" (3%) with ancient stony alluvial soils from the Rhône, the famous rounded pebbles.



GRAPE VARIETIES: 50% Grenache blanc, 20% Clairette, 20% Bourboulenc, 5% Picardan, 5% others (Picpoul and Roussanne).

AVERAGE AGE OF VINES: Around 45 years.

AVERAGE YIELDS: 30 hl/ hectare.

WINEMAKING

Manual harvesting and sorting of grapes, pressing then settling before vinification in temperature-controlled vats at around 18°C.



AGEING

Aged for 9 months, 20% of which is in wood (barrels, demi-muids).

TASTING

Visual : pale yellow, bright and clear.

Nose: mineral and elegant with notes of citrus and peach.

Palate: rich on the palate, fresh and mineral.

Overall: a complete, elegant and balanced wine.



SERVICE

SERVICE TEMPERATURE: 10°C to 12°C.

AGEING POTENTIAL: 3 to 5 years.

FOOD AND WINE MATCHING: Various starters, fish in salt crust, grilled fish, tartares or sashimi, and fresh or mature goat's cheeses.

