

CHÂTEAU DE NALYS



Châteauneuf-du-Pape

E. GUIGAL

SAINTES PIERRES DE NALYS ROUGE 2016 – Second Vin



SOIL TYPE :	This wine is produced from three exceptional terroirs : « Nalys » (33%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (33%) and « La Crau » (34%), both constituted of ancient alluvial stones from the Rhone, the famous galets.
GRAPE VARIETIES :	69% Grenache, 20% Syrah, 5% Cinsault, 4% Muscardin, 1 % Counoise, 1% Mourvèdre.
AVERAGE AGE OF VINES :	45 years of age.
AVERAGE YIELD :	35 Hl / hectare.
VINIFICATION :	Manual harvest and sorting, followed by temperature controlled vinification between 28-30°C (82-86°F). Fermentation takes around 4 weeks.
AGING :	18 months in stainless steel and foudres (10%).
TASTING NOTE :	
Eye :	Deep, dark and profound red.
Nose :	Elegant nose, open with notes of red fruits.
Palate :	Ample and supple tannins while keeping a lovely frame.
Overall :	A rich wine, balanced between richness and freshness.
SERVICE TEMPERATURE :	16-18°C (60-64°F).
AGING POTENTIAL :	8-10 years.
FOOD PAIRING :	An assortment of charcuterie, red meat grilled or cooked in a sauce like a spring lamb stew, a platter of aged cheeses.