

CHÂTEAU DE NALYS



Châteauneuf-du-Pape

E. GUIGAL

CHÂTEAU DE NALYS ROUGE 2016 – Grand Vin



SOIL TYPE :	This wine is produced from three exceptional terroirs : « <i>Nalys</i> » (27%) with red sandstone typical of the Comtat and Saffres, « <i>Bois Sénéchal</i> » (23%) and « <i>La Crau</i> » (50%), both constituted of ancient alluvial stones from the Rhone, the famous galets.
GRAPE VARIETIES :	59% Grenache, 32% Syrah, 5% Mourvèdre, 3% Counoise, 1% Vacarèse.
AVERAGE AGE OF VINES :	60 years.
AVERAGE YIELD :	25 hL/hectare.
VINIFICATION :	Manual harvest and sorting, followed by vinification in wooden conical vats. Vinification lasts around 4 weeks.
AGING :	Aging for 24 months of which 30% in wood (barrels and foudres).
TASTING NOTE :	
Eye :	Deep, dark and dense red.
Nose :	Intense nose of red and black berries, spice.
Palate :	Beautiful composition, silky tannins, power and elegance.
Overall :	Expressive, noble and complete.
SERVICE TEMPERATURE :	16-18°C (60-64°F).
AGING POTENTIAL :	15-20 years.
FOOD PAIRING :	Red meats grilled or cooked in sauces, game birds, aged cheeses.