

# CHÂTEAU DE NALYS



Châteauneuf-du-Pape

**E. GUIGAL**

*« Four centuries old, the exceptional terroirs of the Château de Nalys are managed under the keen auspices of Marcel and Philippe Guigal. They are passionate about making the wines in this flagship domain in the South »*

## CHÂTEAU DE NALYS BLANC

*An elegant nose with white flowers and slighty toasty notes. The white Grand Vin of Château de Nalys is beautifully balanced with a very complex palate.*



**Soil type:** This wine is produced from four exceptional terroirs: « Nalys » (30%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (30%), « La Crau » (25%) and « Piedlong » (15%), the last three constituted of ancient alluvial stones from the Rhone, the famous galets.

**Grape varieties :** 40% Roussanne, 40% Grenache blanc, 18% Clairette, 2% Picardan.

**Average age of the vines:** around 45 years.

**Average yield :** 25 Hl / hectare.



**Vinification:** Manual harvest and sorting, pressing and clarification of must before vinification taking place 70% in wood and 30% in stainless steel.

**Ageing:** Aged for 9 months, 70% in wood (barrels, demi-muids).



**Tasting note:**

Eye: pale youthful gold, clear and brilliant.

Nose: intense nose of white flowers and citrus with a lovely vanilla note.

Palate: breadth, elegance and length.

Overall: noble wine, elegant and very expressive.

**Consumption:** to keep.

**Serving temperature:** 10 - 12°C.

**Ageing potential :** 8 - 10 years.

**Food pairing:** Langoustines, fish with a “beurre blanc” sauce, aged goat cheese.