



« 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 »

SAINTES PIERRES DE NALYS ROUGE

An elegant, punchy wine with seductive aromas of fresh fruits. Thanks to the subtle balance of freshness and richness it can be enjoyed young.



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

Average age of vines: around 45 years.

Average yield: 25 Hl / hectare.



Vinification: Manual harvest and sorting, followed by vinification in thermoregulated tanks around 28-30°C. Vinification lasts around 4 weeks.

Ageing: Aged for 18 months in foudres then 6 months in concrete tank.



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.

Consumption : to drink.

Serving temperature : 16 – 18 °C.

Ageing potential: 8 à 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.