

# 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 ROUGE

*This Grand Vin de Châteauneuf-du-Pape is a perfect example of the class and complexity of Château de Nalys. An elegant palate with silky, powerful and long-lasting tannins.*



**Soil type:** This wine is produced from four exceptional terroirs : « Nalys » (25%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (10%), « La Crau » (50%), both constituted of ancient alluvial stones from the Rhone, the famous galets and the high terrace of Piedlong for 15%.

**Grape varieties :** 60% Grenache, 30% Syrah, 10% Mourvèdre.

**Average age of the vines:** around 60 years.

**Average yield:** 20 Hl / hectare.



**Vinifications:** Manual harvest and sorting, followed by vinification in wooden conical vats. Vinification lasts around 5 weeks.

**Ageing:** Aged for 18 months in wood (barrels, demi-muids, foudres then 6 months in concrete tanks.



**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 keep.

**Serving temperature:** 16 - 18°C.

**Ageing potential:** 15 - 20 years.

**Food pairing:** red meats grilled or cooked in sauces, game birds, aged cheeses.