

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 »

SAINTES PIERRES DE NALYS BLANC

A stunning wine with remarkably pure aromas, this is a fresh Châteauneuf-du-Pape with peach and citrus notes.



Soil type: This wine is produced from three exceptional terroirs: « Nalys » (34%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (63%) and « La Crau » (3%), both constituted of ancient alluvial stones from the Rhone, the famous galets.

Grape varieties: 50% Grenache blanc, 20% Clairette, 20% Bourboulenc, 5% Picardan, 5% others (Picpoul et Roussanne).

Average age of vines: around 45 years.

Average yield: 30 Hl / hectare.



Vinification: Manual harvest and sorting, pressing and clarification of must before temperature-controlled vinification at 18°C.

Ageing: Aged for 9 months, 20% in wood (barrels, demi-muids).



Tasting note:

Eye: Pale youthful gold, brilliant and limpid.

Nose: Elegant mineral nose with notes of citrus and peach.

Palate: A beautiful richness, with freshness and minerality.

Overall: Complete wine, elegant and balanced.

Consumption: to drink.

Serving temperature: 10 -12°C.

Ageing potential: 3 - 5 years.

Food pairing: a variety of starters, fish baked in salt, grilled, prepared as crudo or sashimi, fresh or aged goat cheese.