

E. GUIGAL

Châteauneuf-du-Pape White

Château de Nalys - Grand Vin

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

« 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 »

Soil type

This wine is produced from three exceptional terroirs : « Nalys » (36%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (37%) and « La Crau » (27%), both constituted of ancient alluvial stones from the Rhone, the famous galets.

Grape variety

40% Roussanne, 40% Grenache blanc, 18% Clairette, 2% (Picardan et Picpoul)

Average age of vines

45 years of age.

Winemaking

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

Ageing

Aging for 8 months, 70% in wood (barrels, demi-muids).

Average yield

25Hl/hectare.

Tasting

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.

Vintages 2020

Consumption

A boire/à garder

Serving temperature

10-12°C (50-54°F).

Ageing potential

8 to 10 years.

Food and wine matching

Langoustines, fish with a beurre blanc sauce, aged goat cheese.

