

















GUIGAL SA

\$50.50

* Suggested retail price

Saintes Pierres de
Nalys
Chateauneuf-du-Pape
blanc 2018

E. GUIGAL

	Product code	14728406
	Licensee price	\$43.72
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Rhône Valley
	Varietal(s)	Clairette 36 %
	Varietal(s)	Bourboulenc 29 %
	Varietal(s)	Grenache Blanc 25 %
	Varietal(s)	Roussanne 7 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar content	1
	Closure type	Cork
	À boire	Aging up to 5 years



TASTING NOTES

Pale yellow color, brilliant and limpid. Mineral and elegant nose with notes of citrus and blood peach. A beautiful richness in the mouth, freshness and minerality. Complete, elegant and balanced wine. Elegant pairing with a variety of starters, fish in a salt crust, grilled, in tartars or sashimi and fresh or mature goat cheese.

PRODUCT NOTES

This wine comes from three exceptional terroirs: "Nalys" (34%) with red sandstone soils from Comtat and saffres, "Bois Sénéchal" (63%) and "La Crau" (3%) with soils of ancient stony alluvium from the Rhône, the famous pebbles.

PRODUCTION NOTES

Manual harvest and sorting of the grapes. Pressing then settling before vinification in thermoregulated vats around 18 ° C. Aging for 8 months, 20% of which is in wood (barrels, demi-muids).

