




















GUIGAL SA

Saintes Pierres de
Nalys
Châteauneuf-du-Pape
2017

\$67.00

* Suggested retail price

E. GUIGAL

	Product code	14728625
	Licensee price	\$58.26
	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
	Subregion	Southern Rhône
	Appellation	Châteauneuf-du-Pape
	Varietal(s)	Grenache 69 %
	Varietal(s)	Syrah 20 %
	Varietal(s)	Autres cépages 6% et Cinsault 5%
	Alcohol percentage	14.5%
	Colour	Red
	Sugar content	0.7
	Closure type	Cork
	À boire	Aging up to 10 years



TASTING NOTES

Ruby red color, brilliant and deep. Elegant and open nose with notes of red fruits. Ample and supple tannins keeping a nice hold. Rich wine, balanced between richness and freshness. Ideal pairing with an assortment of cold meats, grilled red meats or in a sauce such as navarin, lamb, matured cheese platter.

PRODUCT NOTES

This wine comes from three exceptional terroirs: Nalys (33%) with red sandstone soils from Comtat and saffres, Bois Sénéchal (33%) and La Crau (34%) with ancient stony alluvial soils from the Rhône, the famous rolled pebbles.

PRODUCTION NOTES

Manual harvest and sorting of the grapes. Vinification in temperature-controlled vats at around 28 to 30 ° C. The vatting lasts about four weeks. Aging for 18 months in stainless steel vats and tuns (10%).

