

GUIGAL SA

\$65.75

* Suggested retail price



Saintes Pierres de Nalys Châteauneuf-du-Pape 2017

IIIIII	Product code	14973161
\$	Licensee price	\$57.00
iái	Format	12x750ml
	Listing type	SAQ Specialty by lot
ĽÖ	Status	Available
•	Type of product	Still wine
 	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Rhône Valley
9	Subregion	Southern Rhône
•	Appellation	Châteauneuf-du-Pape
100	Varietal(s)	Grenache 69 %
100	Varietal(s)	Syrah 20 %
100	Varietal(s)	Autres cépages 6% et Cinsault 5%
%	Alcohol percentage	14.5%
3	Colour	Red
	Sugar content	0.7
T	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 $^{\circ}$ C. The vatting lasts about four weeks. Aging for 18 months in stainless steel vats and tuns (10%).

