

GUIGAL SA

\$46.25

* Suggested retail price

Saintes Pierres de
Nalys
Chateauneuf-du-Pape
blanc 2017

	Product code	13905626
	Licensee price	\$40.15
	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%
	Colour	White
	Sugar content	1
	Closure type	Cork
	À boire	Ageing from 3 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.

To be served with a variety of starters, fish in a salt crust, grilled, in tartars or sashimi and fresh or mature goat cheese.

PRODUCT NOTES

Soil and terroir: This wine comes from three exceptional terroirs: Nalys with soils of red sandstone from Comtat and saffres, Bois Sénéchal and La Crau with soils of ancient stony alluvium from the Rhône, the famous rolled pebbles.

Average age of the vines: around 45 years.

Vintage conditions: Extremely low yields, the lowest in decades. Very early harvest. Excellent vintage which favored concentration and structure.

PRODUCTION NOTES

Manual harvest and sorting of the grapes.

<https://www.frechette.vin>
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Montréal, QC H3A2M8
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Vinification by pressing then settling before vinification in thermoregulated vats at around 18 ° C.
Aging eight months, of which about 20% in oak (barrels, demi-muids).



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