




















GUIGAL SA

\$64.00

* Suggested retail price

Saintes Pierres de Nalys Châteauneuf-du-Pape 2016

	Product code	13905600
	Licensee price	\$55.56
	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	Ageing 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. Goes well with an assortment of cold cuts, grilled red meats or in sauce, a matured cheese platter. Serve between 16 and 18 ° C.

PRODUCT NOTES

The estate: This historic Châteauneuf-du-Pape estate was mentioned in the municipal cadastre at the beginning of the 17th century. The Domaine de Nalys enjoys an exceptional location to the east of the appellation, in the middle of the vineyards, slightly in altitude, with a superb view of Mont Ventoux and the village of Châteauneuf-du-Pape. Saintes Pierres de Nalys is the estate's second wine.

Soil and terroir: This wine comes from three exceptional terroirs: Nalys, Bois Sénéchal and La Cr...

PRODUCTION NOTES

<https://www.frechette.vin>
1130 rue Sherbrooke Ouest Bureau 1320
Montréal, QC H3A2M8
(514) 868-2020

Manual harvest and sorting of the grapes. Vinification in thermo-regulated vats between 28 and 30 ° C. Fermentation takes around four weeks. Aging for eighteen months in stainless steel vats and casks (10%).



FRÉCHETTE

VINS D'EXCEPTION

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