

GUIGAL SA

\$82.50

* Suggested retail price

Château de Nalys Châteauneuf-du-Pape Blanc 2017

E. GUIGAL

	Product code	13905677
	Licensee price	\$71.60
	Format	6x750ml
	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)	Roussanne 43 %
	Varietal(s)	Grenache Blanc 33 %
	Varietal(s)	Clairette 15 %
	Varietal(s)	Bourboulenc 6 %
	Alcohol percentage	14%
	Colour	White
	Sugar content	0.6
	Closure type	Cork
	À boire	Aging 8-10 years



TASTING NOTES

Golden yellow color, clear and shiny. Intense nose of white flowers and citrus fruits with a nice vanilla note. Lots of fullness on the palate, elegance and length. Noble, elegant and very expressive wine. Pairings with langoustines, fish in white butter sauce, matured goat cheese.

PRODUCT NOTES

Vintage 2017: A lot of stress inflicted on the vines early in the season led to extremely low yields, the lowest in decades. Despite this, this is an excellent vintage which favored concentration and structure. Soil and terroir: This wine comes from three exceptional terroirs: Nalys (red sandstone from Comtat and saffres), Bois Sénéchal and La Crau (ancient stony alluvial soils from the Rhône).

PRODUCTION NOTES

Manual harvest and sorting of the grapes. Pressing then clarification of the must before vinification in oak (70%) and in stainless steel vats (30%). Aging eight months, 70% in wood (barrels, demi-muids).

