



## **SAINTES PIERRES DE NALYS BLANC 2017 6<sup>o</sup> Second Vin**



SOIL TYPE :	This wine is produced from three exceptional terroirs : « Nalys » (34%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (63%) and « La Crau » (3%), both constituted of ancient alluvial stones from the Rhone, the famous galets.
GRAPE VARIETIES :	36% Clairette, 29% Bourboulenc, 25% Grenache blanc, 7 % Roussanne, 3% Picardan.
AVERAGE AGE OF VINES :	45 years of age.
AVERAGE YIELD :	22 Hl / hectare.
VINIFICATION:	Manual harvest and sorting, pressing and clarification of must before temperature controlled vinification at 18°C (64°F).
AGING :	Aging for 8 months, 20% in wood (barrels, demi-muids).
TASTING NOTE :	
Eye :	Pale youthful gold, brilliant and limpid.
Nose :	Elegant mineral nose with notes of citrus and peach.
Palate :	A beautiful richness, with freshness and minerality.
Overall :	Complete wine, elegant and balanced.
SERVICE TEMPERATURE :	10-12°C (50-54°F).
AGING POTENTIAL :	3-5 years.
FOOD PAIRING :	A variety of starters, fish baked in salt, grilled, prepared as crudo or sashimi, fresh or aged goat cheese.