



CHÂTEAU DE NALYS BLANC 2017 – Grand Vin



SOIL TYPE :	This wine is produced from three exceptional terroirs : « Nalys » (36%) with red sandstone typical of the Comtat and Saffres, « Bois Sénéchal » (37%) and « La Crau » (27%), both constituted of ancient alluvial stones from the Rhone, the famous galets.
GRAPE VARIETIES :	43% Rousanne, 33% Grenache blanc, 15% Clairette, 6 % Bourboulenc, 3% Piquepoul.
AVERAGE AGE OF VINES :	45 years of age.
AVERAGE YIELD :	22 Hl / hectare.
VINIFICATION :	Manual harvest and sorting, pressing and clarification of must before vinification taking place 70% in wood and 30% in stainless steel.
AGING :	Aging for 8 months, 70% in wood (barrels, demi-muids).
TASTING NOTE :	
Eye :	Pale youthful gold, clear and brilliant.
Nose :	Intense nose of white flowers and citrus with a lovely vanilla note.
Palate :	Breadth, elegance and length.
Overall :	Noble wine, elegant and very expressive.
SERVICE TEMPERATURE :	10-12°C (50-54°F).
AGING POTENTIAL :	8 to 10 years.
FOOD PAIRING :	Langoustines, fish with a beurre blanc sauce, aged goat cheese.