



Saintes Pierres de Nalys Blanc 2017

Châteauneuf-du-Pape

ESTATE

Since their very first vintage bottled under the Guigal name, in 1946, the Guigal family has produced a Châteauneuf-du-Pape. The terroirs of Nalys realize a dream spanning three generations to join this leading prestigious and historic appellation. A property of 125 contiguous acres, Nalys is comprised of three spectacular plots within three of the best vineyards in the appellation: the famous "La Crau", Nalys, and "Bois Sénéchal". Already listed in regional land registers at the end of the 16th century, Château de Nalys is one of the oldest properties in the appellation, and begins a new chapter in the hands of Guigal.

WINE

Translated as "holy stones", a play on the soils and history of Châteauneuf-du-Pape, the second white wine to Chateau de Nalys has a character all its own, with a strongly different varietal and plot composition, and like its red Saintes Pierres counterpart, a fermentation, and aging geared towards emphasizing freshness. The hallmark seamlessness of Guigal's white wines is especially evident in this wine, which is unlike any Châteauneuf white we have experienced in its grace and lift. The beautifully balanced freshness and fleshiness, prominent floral and citrus notes, a complete wine. Guigal is today the single most important producer by value and volume of white wine in the Rhone, with 25% of their production dedicated to whites. Nalys is 18% planted to whites, very high for the area, and in fact at one point it is believed the estate made the majority of the entire appellation's white wine production.

VINEYARD

Location and Soils:

- 34% Nalys: fine, red sandstone and sandy clay, with some limestone and soft sandstone
 - 3% La Crau: the famous galets, large round pebbles derived from the Rhone river
 - 63% Bois Senechal: slightly smaller galets and sandier, less structured soils than La Crau
- Grape Varieties:* 36% Clairette, 29% Bourboulenc, 25% Grenache Blanc, 7% Roussanne, 3% Picardan
Age: Vines average 45 years of age

Yields: 22 hl/ha

Farming: Vineyards are farmed organically, awaiting certification

WINEMAKING

Fermentation: Pressing and clarification of must before vinification in 80% stainless steel, 20% wood

Aging: 8 months with 20% continuing in wood (barrels, demi-muids)

Alcohol: 13.5%

VINTAGE

A number of pressures throughout the early growing season resulting in extremely low yields, some of the lowest on record in decades. The harvest was also extraordinarily early. Despite these issues, it is without a doubt a top quality vintage, with ample concentration and structure.

TASTING NOTE

Pale youthful gold, brilliant and limpid color. Elegant mineral nose with notes of citrus and peach. On the palate a beautiful richness, with freshness and minerality. A complete wine, elegant and balanced.