

CHÂTEAU DE NALYS

The terroirs of Nalys realize a dream spanning three generations to join this leading prestigious and historic appellation.



Saintes Pierres de Nalys Châteauneuf-du-Pape 2017

Châteauneuf-du-Pape, France

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", Le Grand Pierre, 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 red wine to Chateau de Nalys is an altogether different animal. Differing varietal and plot selections, fermentation, and aging result in a wine that is rich and ample, yet offers immense direct and approachable pleasure; a wine of red fruits, supple structure and brightness. In comparison to the Grand Vin, this wine relies both on varieties and plots that bring freshness, and a vinification entirely in stainless steel and foudres that also emphasizes that freshness

VINEYARD

Produced from three exceptional terroirs: 34% Nalys, with fine, red sandstone and sandy clay, with some limestone and soft sandstone; 3% La Crau, featuring the famous galets, large round pebbles derived from the Rhone river; 63% Bois Senechal, with slightly smaller galets and sandier, less structured soils than La Crau.

WINEMAKING

Variety: 69% Grenache, 20% Syrah, 5% Cinsault, 4% Muscardin, 1% Counoise, 1% Mourvèdre

Fermentation: Manual harvest and sorting, followed by temperature controlled vinification between 28-30°C (82-86°F). Fermentation takes around 4 weeks.

Aging: 18 months in stainless steel and foudres (10% new)

Alcohol: 15%

VINTAGE

2017 is the first Nalys vintage vinified by Guigal from start to finish. Unfortunately, the crop was very small as Spring in the South was very wet, interrupting the flowering and causing the significant crop loss overall (40-50%). However, Summer was stable and dry, leading into a perfect autumn which allowed even ripening and excellent phenolic development. Harvest took place in late September under clear skies. The Nalys reds are classic Châteauneuf du Pape— with ripe tannins, adequate but fresh acidities, and exceptional concentration. Production was about 50% of normal for the estate.

WINE ENTHUSIAST

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Editor's Choice

"This Grenache-dominant blend offers black cherry and cassis flavors edged by hints of leather and fire-roasted chestnuts. Fine-grained, integrated tannins make it approachable now, but this should drink beautifully through 2030." -ANNA LEE IJIMA, 3/2021

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