



E. Guigal, 2021

Châteauneuf du Pape Blanc AOP Château de Nalys

Country of origin
France

Grapes
Roussanne, Grenache blanc, Clairette, Bourboulenc, Diverse
einheimische Rebsorten

Serving temperature
9 - 12°C

Allergen notice
Contains sulphites

Alcohol content
14.50%

Character

A glowing yellow wine with fine and complex aromas of apricot, peach, quince and a touch of coconut and pineapple. Alongside these are hints of dried fruit and a wonderful minerality. The body is unbelievably soft, harmonious and full-bodied, with a very long finish to complete the enjoyment.

Wine type



Lingering wines



Balanced wines

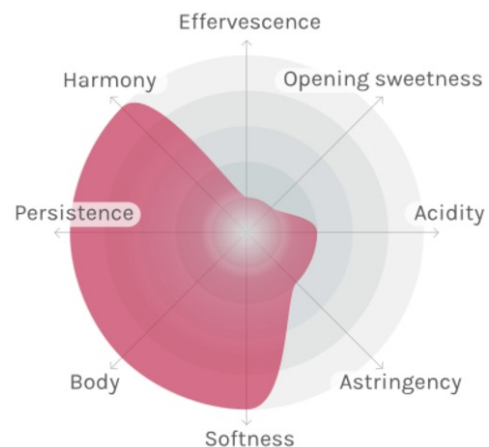


Full-bodied wines

Producer

E. Guigal

Philippe Guigal, a highly talented oenologist, runs the winery founded by his grandfather Etienne in Côtes du Rhône. Here everything is exceptional: the location on the steep slopes with their carved-in terraces and the barren soils through which the vines draw their water from a depth of up to 15 metres. The Guigals get the maximum from the vineyard and terroir, reflected in their top quality and small quantities. The ageing takes place in barriques from the in-house cooperage, and the great wines achieve top prices. No wonder that the Guigal Winery is one of Robert Parker's most awarded, with wines receiving 100 points.



Foodpairing



Veal in a pale sauce



Fried or grilled seafood,
with or without sauce



Soft cheese from cows'
milk