



CHÂTEAUNEUF-DU-PAPE GRAND VIN BLANC 2021

Châteauneuf-du-Pape, France

ABOUT CHÂTEAU DE NALYS

Since its creation in 1946 by Etienne Guigal, 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. Marcel and Philippe Guigal will bring passion and rigour, their family quality philosophy, and the ambition of waving the flag of Châteauneuf-du-Pape at the very highest level.

THE WINE

Château de Nalys Châteauneuf-du-Pape Grand Vin Blanc showcases Guigal's expertise in Rhône white wines, combining power, elegance, and expression. The wine offers an intensely aromatic nose of white flowers, citrus, and a hint of vanilla. On the palate, a deep minerality complements the floral and citrus notes, creating a penetrating presence. With 18% of the estate planted to white varieties, Nalys produces one of the most complex and expressive whites in the region. Guigal's leadership in Rhône whites is evident in this exceptional wine.

TECHNICAL INFORMATION

VARIETY: 40% Roussanne, 40% Grenache Blanc, 18% Clairette, 2% Picardan

VINEYARD: "Nalys" (30%) with red sandstone, "Bois Sénéchal" (30%), "La Crau" (25%) and "Piedlong" the last three composed of the famed, ancient alluvial galets

WINEMAKING: Manual harvest and sorting, pressing and clarification of must before vinification in 70% barrels and demi-muids and 30% stainless steel.

VINTAGE: A frost-shortened crop and cool summer nights produced wines of vivid acidity, aromatic complexity, and great aging potential. Yields fell 20 to 25% below average.

AGING: 9 months in 70% wood (barrels, demi-muids) and 30% stainless steel

ALC. BY VOL.: 14.5%

PRESS

93	93	92
Wine Spectator	Jeb Dunnuck	Vinous

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PACKAGE SPECS

PACK: 6x750ml W
CLOSURE: Cork
PALLET: 12x7 (84)
CASE DM.: 13x11x8 in
CASE WEIGHT: 23 lb
BTL DEPTH: 3.18 in
BTL HEIGHT: 11.8 in
BTL WEIGHT: 3.83333 lbs

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SRP: $92

UPC: NO UPC CODE

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