

CHATEAU SAINT-NABOR



Quality
Terroir
Knowledge...
CÔTES DU RHÔNE RED

VINTAGE
2022

APPELLATION
Côtes du Rhône

BLEND
65% Grenache, 20% Syrah, 15% Carignan

ABV: 14.00% RS: <1.5g/L pH: 3.65 TA: 3.18g/L

SOIL
Southern exposure protecting the terrace from wind; the soils are a mixture of limestone and clay with rocks and gravel on the surface.

WINEMAKING
The grapes are harvested at optimal maturity, fully de-stemmed and crushed. Cold soak maceration (10-12°C / 50-54°F) for 8 to 12 hours to extract color and tannins. Fermenting temperature controlled between 18 and 23 °C (65 - 74°F). The must macerates for 10 to 15 days. Color and tannins are extracted with daily pump-overs and several “rack-and-returns”. The free run wine and press wine are separated until the final blend.

TASTING NOTES
This wine shows a dark red color with a purple hue. On the nose; aromas and flavors are dominated by ripe red fruits like red currants and blackberries. The palate is elegant and delicate, with well balanced tannins. We find red fruit aromas with spicy notes that are typically created by the Syrah. The moderate alcohol creates a silky and well-structured wine.

FOOD PAIRING
Serve at room temperature with red meats, poultry as well as with spicy meat dishes. We suggest paring it with turkey cooked in mustard sauce or braised lamb chops. Drink today or age for 4 years.



Vallee du Rhône



Rhone Valley