

CHATEAU SAINT-NABOR



Quality
Terroir
Knowledge...
CÔTES DU RHÔNE ROSÉ

VINTAGE
2021

APPELLATION
Côtes du Rhône

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

ABV: 13.00% RS: <1.5g/L pH: 3.51 TA: 2.74g/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 then bleeding (saignee) of around 10% of the volume of the tank. Fermenting temperature controlled between 12 and 15 °C (54 - 59°F). After filtration the wine is bottled early to retain its freshness and aromas.

TASTING NOTES

The color is light raspberry pink with red tile tints. The nose expresses small ripe red fruits, raspberries and blackberries dominate the aromas and flavors with a fresh intensity. The palate is rich with prune aromas and spicy flavors. Elegant and fresh acidity adds complexity giving this wine a very well-structured body.

FOOD PAIRING

To be served ideally with fish, dried and cold meats, as well as white meats. We suggest serving it with cream roasted pork.



Vallee du Rhône



Rhone Valley