

CHATEAU SAINT-NABOR



Quality

Terroir

Knowledge...

CUVÉE PRESTIGE CÔTES DU RHÔNE VILLAGES

VINTAGE
2016

APPELLATION
Côtes du Rhône Villages

BLEND
50% Grenache, 20% Syrah, 15% Mourvedre, 15% Carignan

ABV: 14.11% **RS:** <1.5g/L **pH:** 3.58 **TA:** 3.42g/L

SOIL

Southern exposure protecting the terrace from wind; the soils are a mixture of limestone and clay. High presence of stones and rocks in the soil.

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. The must macerates for 28 to 30 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 final blend. Ageing in French Oak barrels for 9 months, use of neutral barrels to avoid strong oaky aromas and preserve great aromatic balance.

TASTING NOTES

This wine has a dark red color with purple hues. On the nose it is powerful, yet delicate, with intense aromas of red and black fruits and spices. A delicate wooded overtone appears. The taste is supple and powerful, here we find the initial aromas. The tannins bring a remarkable fullness and insure the longevity of the wine.

FOOD PAIRING

Let it breathe for half an hour before serving. It will be perfect with game stews or roasted game. This wine can age for 10 years but is also ready to enjoy today.



Vallee du Rhône



Rhone Valley