

CHATEAU SAINT-NABOR



Quality

Terroir

Knowledge...

CÔTES DU RHÔNE WHITE

VINTAGE
2021

APPELLATION
Côtes du Rhône

BLEND

80% Roussanne, 10% Grenache Blanc, 10% Ugni blanc

ABV: 13.00% RS: <1.5g/L pH: 3.69 TA: 3.16g/L

SOIL

Southern exposure protecting the terrace from wind; the soils are a mixture of limestone and clay.

WINEMAKING

The grapes are harvested at optimal maturity, fully de-stemmed and crushed. Light extraction with direct pneumatic press. Fermenting temperature controlled between 12 and 15 °C (54 - 59°F). Short ageing on fine lees to create roundness on the palate. After filtration the wine is bottled early to retain its freshness and aromas.

TASTING NOTES

The wine is medium to light gold in color. On the nose, the wine offers aromas of white fruits with pleasant acacia nuances. The taste is fresh and crisp, with excellent natural acidity that creates balance and a pleasant mouth-filling texture with a clean finish.

FOOD PAIRING

Serve chilled as a perfect accompaniment for oysters, fish dishes or simply as an appetizer.



Vallee du Rhône



Rhone Valley