

CHATEAU SAINT-NABOR

Quality

Terroir

Knowledge...

GRIS DE NABOR

VINTAGE

2020

APPELLATION

Vin de Pays du Gard

BLEND

50% Grenache, 30% Cinsault, 20% Tempranillo

ABV: 12.62% RS: <1.5g/L pH: 3.49 TA: 2.91g/L

SOIL

Sand and clay with small amount of limestone and gravel.

WINEMAKING

The grapes are harvested at the perfect balance between sugar, acidity and aromas. They are fully de-stemmed, crushed and sent to the membrane press. The fermentation is temperature controlled at 12 to 15°C (54 - 59°F). After filtration, the wine is bottled early to retain its freshness and aromas.

TASTING NOTES

This light Rose is bright and glistening with a raspberry pink tint. It has a bouquet of red fruit aromas and honeysuckle with linden-tree notes. On the palate the wine has a fresh acidity. It is light, crisp and easy drinking, with acidulous red fruit flavors (such as wild strawberries and blueberries) with mineral notes.

FOOD PAIRING

Serve chilled. It will pair perfectly with appetizers, mixed salads, or during a barbecue. You can also enjoy it on its own.



Vallee du Rhone

Rhone Valley