

CHATEAU SAINT NABOR

CÔTES DU RHÔNE BLANC



REGION

Rhône Valley, France

SOIL TYPE

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

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.

VINTAGE NOTES

Light extraction with direct pneumatic press. Fermentation at low temperature. Bottled early to retain freshness of the wine.

FOOD PAIRINGS

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

GRAPE VARIETIES

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

AWARDS

84 pts - Wine Enthusiast

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