

CHATEAU SAINT NABOR

CÔTES DU RHÔNE TRADITIONAL RED



REGION

Rhône Valley, France

SOIL TYPE

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

TASTING NOTES

Intense garnet-red color with bright ruby tints. Ripe red fruits, plums and blackberries dominate the aromas and flavors. In the elegant and delicate taste we discover red fruit aromas with a spicy nuance that is typically created by the Syrah. The moderate alcohol creates a smooth, well-structured wine.

VINTAGE NOTES

Fully de-stemmed grapes. 8 to 10 days maceration. Fermentation is temperature controlled. Ages beautifully for up to 4 years.

FOOD PAIRINGS

To be served ideally at room temperature with red meats and game, as well as spicy meat dishes. We suggest pairing it with turkey cooked in mustard sauce.

GRAPE VARIETIES

65% Grenache, 15% Syrah, 10% Carignan and 10% Cinsault.

AWARDS

91 points - Gold Medal "Exceptional" - 2013 World Wine Championships - BTI- Tastings.com

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