

CHATEAU SAINT NABOR

DOMAINE DES SANTONILLES CÔTES DU RHÔNE VILLAGES



REGION

Rhône Valley, France

SOIL TYPE

Strictly selected blocks, only old vines and low yield. Southern exposure protecting the terrace from the wind; the soils consist of sandstone on red clay slopes with various amounts of rock.

TASTING NOTES

The color shows the black body, with hints of crimson. Bright and deep, it offers a full body. The nose is dominated by black pepper aromas followed by over-ripe blackcurrants and blueberries. It is full-bodied and smooth with concentrated red fruit aromas that explode on the palate.

WINEMAKING

The grapes are harvested at full maturity (colors, aromas, and tannins), fully de-stemmed and crushed. Cold soak maceration (10-12° C) during 8 to 12 hours to extract color and tannins. Fermenting temperature controlled between 20 and 25° C. The must macerates for 20 to 25 days. Daily pump-overs to extract color and tannins. Free run wine and press wine are separate until final blend.

FOOD PAIRINGS

Served at room temperature, this wine will pair ideally with wild pork, game stews or soft cheeses. It ages well for up to 6 to 8 years.

GRAPE VARIETIES

50% Grenache, 20% Syrah, 15% Mourvèdre, 15% Carignan.

ABV

.135

RESIDUAL SUGAR

1.5 g/l

AWARDS

Gold - Councours Des Vins Orange
Silver - NY World Wine & Spirits Competition
Silver - Texpom International Wine Awards
89 pts - Wine Enthusiast

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