

CUVÉE EICELÈNCI

2011

Terroir

“Eicelenci” or cuvée of excellence by the Domaine de Nalys perpetuates the domain’s tradition of producing great white wines. The blend of this wine is mainly made of 46% Grenache blanc, in addition with 28% Clairette and 26% Roussanne from our 3 terroirs: La Crau, Bois Sénéchal and Grand Pierre.

Vinification

The harvest is entirely hand-picked, the best grapes are selected on old vines to make this particular cuvee; and then after a direct pressing and a settling of the must, the maturation is made in oak barrels for 77% of the wine. The wine is aged on fine lees (in oak for 77%), with restricted addition of SO2 and then racked.

Food Pairings

Clean gold color. The nose is buttery, attractive aromas of cream, honey, Toblerone and cut white mushroom. On the palate, too, this is an excitingly allusive, energetic wine, with lots of marrowy fullness, almondy depth, and almost truffley richness to it.



Producer

Category

White

Grapes

Roussanne, Grenache, Clairette, Picardan

Country / Region

France, Rhône

Appellation

Châteauneuf-du-Pape (AOC)

Size

750ml

Degree of alcohol

13.5%

Serving temperature

10°C to 12°C

Available in these provinces

- Quebec