



CHÂTEAU
LA NÉGLY

CHATEAU LA NEGLY

AOP LA CLAPE Red

L'Anceley



TERROIR :

Sandy clay, very stony, situated on the south east hillsides of the Clape massif.

VARIETAL COMPOSITION :

Mourvèdre
Grenache

VINIFICATION :

Manual harvests, sorting is carried out grape by grape, picking is done at optimal ripeness. Complete destemming. A long vatting period of 60 days in conical truncated vats.

MATURATION :

Aged in « demi-muids » (600L barrels) for 20 months. Malolactic fermentation.

TASTING NOTES :

Intense ruby red robe. The nose associates aromas of kirsch, mocha cocoa, soft spices. On the palate, this wine is rich, heavy with silky tannins. Its notes of ripe fruit and the roasted coffee bean finish give a glimpse of the great ageing potential of this wine, elegant and racy.

Ideal companion to spit roast suckling pig.

To be drunk between 3 and 8 years of age.

Decant before serving.

