



CHÂTEAU
LA NÉGLY

CHATEAU LA NEGLY
Aop La Clape Red

La Côte



TERROIR :

Very stony sandy clay limestone, this terroir is located on the south east slopes of the Clape massif.

GRAPE VARIETIES :

Syrah
Carignan
Grenache
Mourvèdre
Cinsault

VINIFICATION :

Manual harvest and sorting, the grapes are picked at prime ripening. Carbonic maceration for the Carignan, traditional vinification with total destemming for the Grenache, the Mourvèdre and the Syrah. Vatting for 30 days.

AGEING :

50% is aged in wooden vats and 50% in concrete vats.

TASTING :

Intense ruby robe. The nose combines aromas of blackcurrant and black pepper with notes of liquorice and grilling.

The palate offers a silky racy texture which leaves you wanting more.

The ideal companion to a T-bone steak.

To be drunk within four years, let the wine breath before drinking in the first year.

