



CHÂTEAU
LA NÉGLY

CHATEAU LA NEGLY

AOP LA CLAPE Red
La Porte du Ciel



TERROIR :

Limestone sandy clay, very stony.

GRAPE VARIETIES :

Syrah
Grenache

VINIFICATION :

Manual harvest at full ripening, the grapes are selected one by one. Complete destemming before a long vatting period of 60 days in truncated cone vats.

AGEING :

Malolactic fermentation and ageing in new barrels for a period of 24 months.

TASTING :

The nose is a blend of aromas of cherry and cocoa with a hint of vanilla and Virginia tobacco.

This wine is rich on the palate, dense and smooth, offering delicious flavours of blackberry. A wine both powerful and creamy that reveals an extraordinary persistence thanks to a finale of perfectly ripe tannins.

The ideal companion to hare stew.

To be drunk within ten years.

Decant before serving.

