



CHÂTEAU  
LA NÉGLY

DOMAINE DE BOÈDE

AOP La Clape  
*Les Grès*



**TERROIR :**

Sandstone soil, clay limestone with a high level of stoniness.

**GRAPE VARIETIES :**

Syrah  
Grenache  
Mourvèdre

**VINIFICATION :**

Manual harvest in small crates of 8kg, the grapes are selected one by one and picked at full ripening, traditional vinification with total destemming. Vatting lasts for 40 days with manual stomping of the grapes twice daily.

**AGEING :**

12 months in wooden vats for the Grenache and in 300L barrels for the Syrah. 20% of the stock of barrels is renewed each year.

**TASTING :**

A purple robe which is intense and deep. The nose combines spicy aromas (cinnamon and pepper) with notes of blackberries and mocha. This wine has a complex palate which is elegant and racy.

An ideal companion to a "Gardianne de taureau" (Bull stew from the Camargue area).

To be drunk between 5 and 10 years old.

