Château La Nerthe
CLOS DE BEAUVENIR 2013

HISTORY.
One of the oldest and largest estate of Châteauneuf du Pape extending over 90 ha (220 acres) around the castle. The vineyard of Château La Nerthe was born in the XIVth century when vine culture spread over the area. Château La Nerthe, based on the work of Commander Joseph Ducos who was the owner of the estate after the phylloxera crisis, is at the root of the Châteauneuf du Pape vineyard as we know it. Baron Leroy de Boiseaumarié, from that experience, established in 1936 the first French 'Appellation d'Origine Contrôlée' in Châteauneuf du Pape.

APPELLATION.
Châteauneuf du Pape AOP

BLENDING.
Roussanne 59 %, Clairette 33 %, Grenache white 6 %, Bourboulenc 2 %

TERROIR.
Loamy sandy soils dotted with large pebbles for finesse and aromatic expression. The presence near one of the few natural spring of the Châteauneuf du Pape designation as well as secular woods creates microclimate, warm in the day but cool at night, which allows to obtain a white with strong personality.

ALCOHOL %.
13.5

BOTTLING DATE.
July 3, 2014

AGEING.
Our grapes are hand picked fully ripe just to keep balance and full aromatic expression. The roussanne fermentation takes place in small barrels (1/3 of new oak) in order to be aged on fine lees for almost 10 months. Final blending will be done just before the bottling.

TASTING NOTES.
Pale golden yellow color with green highlights. Fresh nose on white flowers, honeysuckle, citrus, but complex and rich : brioche, nuts and pastries notes.
The palate is beautifully balanced, elegant, soft and round on candied fruits and vanilla. A great length for the finish with lively and mineral touch.

FOOD PAIRING.
Complex, our Clos de Beauvenir is a wine of fine gastronomy that goes perfectly with white meats, dishes with truffles, foie gras or a ripened cheese (comté).

TEMPERATURE.
10 to 12°C

DRINK DATE.
2018-2025

All our wines are certified organic by Ecocert (Wines made from organically grown grapes - FR-BIO-01).