

Château La Nerthe

CLOS DE BEAUVENIR 2015



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 60 %, Clairette 30 %, Grenache blanc 8 %, 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

June 14, 2016

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.

Yellow color with green hints. The nose reveals notes of elderberry, almond milk with some citrus zest aromas. The palate is fresh, crystalline with exotic aromas (mango / pineapple) and citrus (yellow lemon). This wine has incredible freshness and shows a very nice balance.

FOOD PAIRING.

Perfect on toast with foie gras and white meat with cream.

TEMPERATURE.

10 to 12°C

DRINK DATE

2018-2025



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

