

# Château La Nerthe

## CUVEE DES CADETTES 2015



Château La Nerthe

### 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

The name Cadettes comes from a very old plot of land. This Cuvée is made from our oldest plots (about 80 year old). Grenache Noir (35%), Mourvèdre (33%) and Syrah (32%) are hand picked at the perfect maturity, sorted and vinified all together in a wooden tank to start the fermentation.

### TERROIR.

The plots that make up the Cuvée are mainly based on sandy and clayey soils providing an outstanding quality of tannins.

### ALCOHOL %

14.5

### BOTTLING DATE

April 25, 2017

### AGEING.

The grapes are hand picked and directly sorted when arriving in the cellar. The 3 grape varieties are put all together in the same wooden tank where the fermentation takes place. Pumping overs and punching downs are done during fermentation to ensure the best extraction of the berries compounds. The maceration lasts 3 weeks. The final blending will age for 12 months partly in large wooden casks and partly in new oak barrels.

### TASTING NOTES.

This Cuvée is produced only in the best vintages. Expressive nose with notes of incredible youth on sweet spices, black cherries and fermentation aromas. Once again is the freshness, youth and red fruits expression on the palate: notes of fresh grapes are superimposed on those of black fruits. A rich, complex and generous wine with discreet ageing notes, silky and ripe tannins. A delicious wine to keep for great occasions for the next decade.

### FOOD PAIRING.

To drink with a wild boar casserole, rack of lamb with thyme juice, duck fillet.

### TEMPERATURE.

14 to 16°C

### DRINK DATE.

2018-2033

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

