

# Château La Nerthe

## CUVEE DES CADETTES 2016



### 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 (52%), Syrah (38%) & Mourvèdre (10%) are hand picked at the perfect maturity, sorted and vinified all together in a wooden tank to start the fermentation.

### TERROR.

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

### ALCOHOL %

15

### BOTTLING DATE

April 9, 2018

### 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 deep ruby intense Grenache blend offers a very expressive nose, full of black cherry, blackcurrant and sweet spices notes. The palate is fresh, well-balanced, enhances with graphite and boysenberries aromas. Perfectly matured tannins give the feeling of a long, fullbodied and elegant wine that can age for 20 years at least.

### FOOD PAIRING.

To enjoy with hare stew, wild boar stew and duck fillet with pepper sauce.

### TEMPERATURE.

14 to 16°C

### DRINK DATE.

2018-2033



# Château La Nerthe

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

