

La Nerthe

LES CASSAGNES

AOP CÔTES DU RHÔNE VILLAGES ROUGE 2016



HISTORY.

The ancient Côtes-du-Rhône Villages vineyards of LES CASSAGNES are located in Sérignan-du-Comtat in Domaine de la Renjarde and managed by the Château La Nerthe team with the same passion and experience for which the esteemed Châteauneuf-du-Pape estate is recognized.

APPELLATION.

Côtes du Rhône Villages AOP

BLENDING.

Grenache noir (60%), Syrah (30%) & Mourvèdre (10%).
This Cuvée is made from our most representative & qualitative plots (vines about 40 year old).

TERROIR.

Different type of soils with sand, clay and shards of calcareous rocks providing a high quality of natural filtration and create fleshy and balanced wines.

ALCOHOL.

14% vol.

DATE OF BOTTLING.

2017, June 19²²th

VINIFICATION & ELEVAGE.

Hand picked at perfect maturity, grapes are sorted when arriving in the cellar.

Co-fermentation of the 3 varieties during a 3 weeks maceration: extraction is done by soft methods to respect brightness of the fruit and tannic quality.

Final blending will age in stainless steel tank on fine lees for 9 months before bottling.

TASTING NOTES.

Dark and deep garnet color. The nose is very aromatic, intense on red fruits (cherry, strawberry) but also with blackberry and blackcurrant scents. On the palate tannins are balanced, pleasant, easy to approach, already silky and velvety. A wine with a great expression of fruit and elegance.

To enjoy on white meats, grilled red meats accompanied by 'ratatouille' and 'Provençal' dishes with herbs (thyme, rosemary, garlic, laurel all of 'garrigue' flavours).

TEMPERATURE.

14 to 16°C

DRINK DATE.

2018-2025



L'ensemble du vignoble est certifié « Culture Biologique » par l'organisme Ecocert depuis 2013.

