

# CHÂTEAU LA NERTHE

Châteauneuf-du-Pape Red 2010



ACCOLADES:

Wine Advocate 91-93 / Rhone report 92

**CLIMATE.** The low yield is explained by the coulure on the Grenache grapes in the spring and a lack of rainfall in July and August, even though the specialist climatologists describe the year as being "cooler and wetter than normal".

A wet spring and a dry summer contributed to producing extremely healthy grapes. The coolness of the August nights in turn encouraged the synthesizing of the anthocyanins and polyphenols (color and tannins), while delaying the start of harvesting. At harvesting time, sorting was kept to a strict minimum due to grapes quality and, other than a storm at the beginning of September, harvesting went smoothly.

The 2010 vintage is noteworthy for the high degree of coulure, in particular on the Grenache Noir and Grenache Blanc. It's also a remarkable year for the cool summer nights and warm –but not over-hot – days

**BLENDING.** Grenache (black) 42%, Syrah 39%, Mourvedre 15%, Cinsault 4%

**PRUNING.** gobelet is conducted on Grenache, Mourvedre and others minority grapes varietie (Terret, Vaccarèse, Picardan...) Syrah is conducted Royat cordon pruning and Cinsault can be conducted on both method.

**THE TERROIRS.** The winery's vineyard has the advantage of being spread over a variety of terroirs typical of the Châteauneuf-du-Pape appellation. This diversity is an important factor in the complexity of the domain's wines. On the plateau, the ground is covered with large pebbles that store the sun's heat in the day and release it during the night. The slopes are made up of gravelly and sandy soils that erosion has blended with red clay and chalk. The subsoil is composed of Burdigalian molasse that links the various terroirs of the appellation.

The Château de la Nerthe's entire vineyard is an Ecocert-approved organic farming area and has been since 1998. (Wine made from organically-grown grapes - FR-BIO-01)



Soil maintenance is carried out using hilling and scarifying techniques and with inter-vine hoes.

The AVERAGE AGE OF THE VINES is 25 years

**THE WINE-MAKING PROCESS.** The decision to harvest is taken after the grapes' ripeness has been checked and the grapes have been tasted. Each plot is checked individually. Harvesting is done early in the morning to take advantage of the cooler temperatures and is carried out by hand. The number of harvesters employed means harvesting is quick and the harvested grapes are sorted to remove any that are unripe or diseased. The whole grapes are brought to the press for the premium juice to be slowly extracted. Fermentation of the Roussanne-based juice takes place in 228-litre pièces (1/3 being new barrels). It is then aged on the lees. Wine from the other grape varieties is made in stainless steel vats under controlled temperature and then stored on the lees. Blending takes place shortly before bottling.

**AGING** 51 % in little barrel et 49 % in stainless steel tank

**PRODUCTION:** 10 000 cases (12)

Degree 14% by vol

Bottling on February 29th, 2012

**TASTING NOTES:**

The colour is dark, with a purple border.

The nose is rich, pure and complex, with black fruits scents and sweet spices.

On the palate, the wine has a lot of roundness, with nice refined tannins. The finish is very long, with notes of black cherry, black berry, with a silky touch on the tongue. A feeling of youth and freshness emerges. The aromas given by the ageing in oak are still visible, with hints of spices and roasting, but they will be soon integrated into the wine and will make it really complex. A wine with a great keeping potential and with an impressing aromatic expression.



Christian Vœux - Director - October 2013