La Nerthe





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 of our most representative & qualitative plots (Average vine age - 40+ years).

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

14.5% vol.

DATE OF BOTTLING.

May 16th, 2019

VINIFICATION & FLEVAGE.

Hand picked at perfect maturity, grapes are sorted when arriving in the cellar. Co-fermentation of the 3 varietals during a 3-week-maceration: extraction is done by soft methods to respect the brightness of the fruit and their tannic quality. Final blending will age in stainless steel tank on fine lees for 9 months before bottling.

TASTING NOTES.

This Grenache-Syrah-Mourvèdre blend has a dark and profound color. It is a medium to full bodied wine with a very silky texture. It delivers wave of clean red-berries fruits and some very perfumed notes of 'garrigue' and sweet spices. The finish is very delicate and balanced.

To enjoy with local vegetable dishes such as 'ratatouille' or 'tian' (provençal specialty with tomatoes, zucchinis, eggplants, lots of thyme and oregano); grilled ribs of lamb (or beef) or pasta bolognaise.

TEMPER ATURE.

14 to 16°C

DRINK DATE.

2020-2025







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