

Château La Nerthe

CHATEAUNEUF DU PAPE ROUGE 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

TERROIR.

La Nerthe soils are various: claylimestone, sandclay, sandstone strewn with the famous 'galets roulés'.

BLENDING.

Grenache noir (44 %), Syrah (28 %), Mourvèdre (24 %), Cinsault (2 %) & Others 2 %.

ALCOHOL%

14.5

BOTTILING DATE.

April 25, 2017

AGEING.

The grapes are hand picked and sorted on table. They are then put into vat for 18 to 21 days with regular pumping overs and punching downs, tasting the must everyday during fermentation to ensure the best extraction of the berries compounds. The maceration lasts 18 to 20 days. At the end, the wines are racked into concrete tanks for the malolactic fermentation. When this second fermentation is complete, our cuvée will be racked in our big casks for 12 months of ageing before blending will be done. Bottling will take place 6 months later.

TASTING NOTES.

Deep garnet color with red highlights. The nose is very expressive on small red fruits (strawberries) and sweet spices (cedar, sandalwood). The palate is round, the attack is frank with smooth tannins. The finish is long and balanced. Elegance and balance dominate this vintage. The fruit meets the spices and gives birth to a very beautiful wine of great aging potential.

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).

