

Château La Nerthe

CHATEAUNEUF DU PAPE ROUGE 2017



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

TERROR.

Several soil types composed the estate:
claylimestone, sand-clay, sandstone strewn with the famous 'galets roulés'.

BLENDING.

Grenache noir (40%), Syrah (35%), Mourvèdre (18%), Cinsault (7%)

ALCOHOL %

14.5

BOTTLING DATE

May 23th, 2019

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. At the end, the wines are racked into oak vats for the malolactic fermentation. When this second fermentation is complete, our cuvée will be racked in our big casks and barrels for 12 months of ageing before blending will be done. Bottling will take place 6 months later.

TASTING NOTES.

This deep red Châteauneuf du Pape is very aromatic. At the very beginning, the nose is very red fruit driven and then, after a couple of minutes, it becomes more spicy (sweet asian spices and pot pourri). The mouth is full of energy, very juicy. Lots of garrigue characters, herbal notes but still very fleshy. The palate is soft and dense bringing an intense sappy finish.

FOOD PAIRING.

To drink with lamb or beef stew with 'grand veneur' sauce, duck fillet.

TEMPERATURE.

14 to 16°C

DRINK DATE.

2020-2035



Château La Nerthe

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

