



CHÂTEAU LA NERTHE

Châteauneuf-du-Pape White 2016

HISTORY & VINEYARD.

One of Châteauneuf-du-Pape oldest estates. Archives affirm Château La Nerthe exists as early as 1560, while suggesting an even more distant past dating to the dawn of the region's wine culture in the 12th century.

The 225 acres of La Nerthe vineyards are located in two single blocks around the castle. Our terroir is very typical : the vineyards run along a slope, at the top of which the vines dig their roots into soils of sandy-clay, on the surface there is a layer of the famous 'galets roulés': large, round, well-worn stones that originated in the Alps and were carried down to the Rhône by the ice age glaciers. These large pebbles store the heat during the day and release it at night.

VINIFICATION.

Our grapes are hand picked fully ripe just to keep their balance and their full aromatic expression. All the grapes except for Roussanne are directly pressed in a pneumatic press for 3 hours. After 24 hours, the juice is racked and the fermentation at low temperature begins to protect all flavors. The roussanne fermentation takes place in oak barrels (1/3 new barrels) in order to be aged on fine lees for almost 9 months. Final blending will be done just before the bottling.

AVERAGE AGE OF THE VINES.

25 years

AGEING.

62 % in stainless steel vat / 38 % in oak barrels for 9 months

GRAPES VARIETIES.

Grenache white 52 % , Roussanne 35 % , Clairette 13 %

TASTING NOTES.

The color is pale yellow with golden reflections. The nose is intense and expressive on white and yellow flowers (acacias, linden). The mouth is generous, long and fresh on exotic fruits and white peach tones: great structure with a classy and pretty aniseed finish. This Cuvée shows perfectly both elegance of the wines from La Nerthe and richness of the vintage. It wonderfully suits with foie gras, seafood and fresh goat cheese.

