

# Château La Nerthe

## CHATEAUNEUF DU PAPE BLANC 2018



### 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

### BLENDING.

Grenache Blanc 42%, Roussanne 41%, Clairette 12%, Bourboulenc 5%

### TERROR.

Loamy sandy soils dotted with large pebbles for finesse and aromatic expression. The presence near one of the few natural spring of the Châteauneuf du Pape designation as well as secular woods creates microclimate, warm in the day but cool at night, which allows to obtain white wines with strong personality.

### ALCOHOL %

13.5

### BOTTLING DATE

March 26, 2019

### AGEING.

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.

### TASTING NOTES.

Pale green-hued yellow, the wine is highly complex with a mineral-accented nose evoking ripe citrus and orchard fruits. Sappy and impressively focused on the palate, it offers intense citrusy, zesty, fresh pears and honeysuckle characters that open up and deepen after few minutes. Some ginger emerge on the intense long finish with some serious persistence.

### FOOD PAIRING.

Fish with butter sauce, seafood, white meat (veal).

### TEMPERATURE.

10 to 12°C

### DRINK DATE.

2019-2026



## Château La Nerthe

*All our wines are certified organic by Ecocert (Wines made from organically grown grapes - FR-BIO01).*

