



# CHÂTEAU LA NERTHE

## Châteauneuf-du-Pape Rouge 2007

### 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.

### AVERAGE AGE OF THE VINES.

40 years

**VINTAGE.** 2007 had more days of Mistral during September than any other year except 2001, 1990, and 1978, three other years which produced superb wines. While the average daytime temperature was well above average, the average night-time temperature was among the lowest of any vintage measured in Châteauneuf du Pape, particularly for September. This weather scenario has produced a vintage with extraordinary depth of fruit, yet also laser-like precision, brightness, and exceptional purity. Despite being hotter than normal, the year rarely had any days over 30 degrees Celsius. Moreover, in the month of September, 2007, there were no days above 30 degrees Celsius, which was the first top vintage since 2001 where this occurred. The other characteristic is that 2007 set an all-time record for hours of sunshine during the course of the year. It was also a record year in terms of the lack of rain in both August and September.

### VINIFICATION.

Our grapes are hand picked, fully ripe just to keep their balance and their full aromatic expression. They are sorted on a table and destemmed. The maceration begins with a phase of cold pre-fermentation of 12 to 24 hours. Then the alcoholic fermentation occurs. The yeasts who ensure the fermentation are wild yeasts coming from our vineyard. The temperature is controlled throughout the fermentation. Pumping overs and punching downs, which intensity is defined by tasting the must everyday are produced during fermentation to ensure the best extraction of the berries compounds. The maceration lasts 18 to 20 days. At the end, the wines are raked into concrete tanks for the malolactic fermentation. When this second fermentation is complete, our cuvée will be raked in our big casks for 12 months of ageing before blending will be done.

**AGEING** 62 % in oak barrels for 12 months & 38 % in oak casks

### GRAPES VARIETIES.

Grenache Noir 48%, Syrah 29 %, Mourvèdre 22 %, Cinsault 0.5 %, Others 0.5 %

### TASTING NOTES.

This elegant and modern styled wine shows ripe dark berries, with a touch of 'garrigue' and pepper. The mouth is round, with silky tannins and sweet spices. We have once again these ripe and over ripe dark fruits, cherry and blackberry. If you are lucky to have a bottle, enjoy it right now !

