

La Nerthe

Les Cassagnes Blanc 2017 AOP Côtes du Rhône Villages



HISTORY.

The ancient Côtes-du-Rhône Villages vineyards of LES CASSAGNES are located in Sérignan-du-Comtat in Domaine de la Renjarde and managed by the Château La Nerthe team with the same passion and experience for which the esteemed Châteauneuf-du-Pape estate is recognized.

APPELLATION.

Côtes du Rhône Villages AOP

BLENDING.

Viognier (50%), Grenache Blanc (25%) & Roussanne (25%).

The vines are about 25 year-old. This Cuvée is made from of our most representative & qualitative plots.

TERROIR.

Different type of soils with sand, clay and shards of calcareous rocks providing a high quality of natural filtration and create fleshy and balanced wines.

ALCOHOL.

14% vol.

DATE OF BOTTLING.

2018, February 26th

VINIFICATION & ELEVAGE.

Hand picked at perfect maturity, grapes are sorted when arriving in the cellar and directly pressed in a pneumatic press for 3 hours. The juice flows slowly into the vat. After 24 hours, the juice is racked and the fermentation at low temperature begins to protect all flavors. The ageing of the wines lasts almost 6 months on fine lees with regular stirring.

TASTING NOTES.

Straw yellow color with green hints. The nose is rich on apricot and citrus notes. The palate has a frank attack, clear, with notes of yellow flesh fruits (peach). Freshness in the middle of the mouth arouses the taste buds. An immediate pleasant wine to enjoy as an aperitif with 'gougères', during the meal on a risotto with asparagus, a veal roast with mushrooms or with a cheese platter at the end of the meal.

TEMPERATURE.

10°C

DRINK DATE.

2018-2020



L'ensemble du vignoble est certifié « Culture Biologique » par l'organisme Ecocert depuis 2013.

