

# Château La Nerthe

## CLOS DE BEAUVENIR 2016



### 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.

Roussanne 78 %, Grenache blanc 22 %

### TERROIR.

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 a white with strong personality.

### ALCOHOL %

13.5

### BOTTLING DATE

June 16, 2017

### AGEING.

Our grapes are hand picked fully ripe just to keep balance and full aromatic expression. The roussanne fermentation takes place in small barrels (1/3 of new oak) in order to be aged on fine lees for almost 10 months. Final blending will be done just before the bottling.

### TASTING NOTES.

Pale yellow color with golden hints. The nose of this Châteauneuf du Pape blanc exhales exotic aromas (mango, pineapple) mixed with fresh pear. The mouth is particularly fresh and mineral but rich and lingering. On the finish we appreciate the citrus notes and the balance between depth and the mastered acidity. A great wine to keep in your cellar for a more few years.

### FOOD PAIRING.

Perfect with foie gras toast, clam (vongole) spaghetti.

### TEMPERATURE.

10 to 12°C

### DRINK DATE.

2018-2025



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

