

La Nerthe

LES CASSAGNES BLANC 2019 AOP CÔTES DU RHÔNE



HISTORY.

The ancient Côtes-du-Rhône and Côtes du Rhône Villages vineyards of the 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 AOP

BLENDING

Roussanne 32 %, Marsanne 24 %, Viognier 24 %, Grenache Blanc 20 %
The vines are about 25 year-old. This Cuvée is made from 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 creating fleshy and balanced wines.

ALCOHOL%

13.5

DATE OF BOTTLING

January 28th, 2020

VINIFICATION & AGING

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 5 months on fine lees with regular stirring.

TASTING NOTES.

Pale yellow color with green tints. The nose is very fresh and aromatic on citrus notes (pomelo). On the palate zesty touches predominate (lemon) giving way to a vivid but lingering finish on slightly vegetal notes, perfect balance between tension and volume in the mouth.

This vintage can be enjoyed simply as an aperitif, with grilled fish (sea bream) or fresh goat cheese.



TEMPERATURE.

10-12°C

DRINK DATE.

2020-2022



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