

Château La Nerthe

CHATEAUNEUF DU PAPE ROUGE 2016



Château La Nerthe

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

TERROIR.

Several soil types composed the estate:
clay-limestone, sand-clay, sandstone strewn with the famous 'galets roulés'.

BLENDING.

Grenache noir (37 %), Syrah (29 %), Mourvèdre (27 %), Cinsault (7%).

ALCOHOL %

15

BOTTLING DATE.

2018, April 3

AGEING.

The grapes are hand picked and sorted on table. They are then put into vat for 18 to 21 days with regular pumping overs and punching downs, tasting the must everyday during fermentation to ensure the best extraction of the berries compounds. At the end, the wines are raked into oak vats for the malolactic fermentation. When this second fermentation is complete, our cuvée will be raked in our big casks and barrels for 12 months of ageing before blending will be done. Bottling will take place 6 months later.

TASTING NOTES.

The dark, deep, inky color of the wine shows immediately the concentration of the vintage. Nose of blackcurrants, black tea, dried flowers os definetely standing out. The mouth is rich, fruity, velvety, with an incredibly layered tannin structure. The wine is balanced, pure, really intense and long, an incredible ageing potential.

FOOD PAIRING.

To drink with lamb or beef stew with 'grand veneur' sauce, duck fillet.

TEMPERATURE.

14 to 16°C

DRINK DATE.

2019-2035

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

