

# Château La Nerthe

## APPELLATION CHATEAUNEUF DU PAPE ROUGE 2018



### 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.

### TERROR

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

### BLENDING

Grenache noir (35%), Syrah (30%), Mourvèdre (30%), Cinsault (5%)

### ALCOHOL %

15.00

### BOTTLING DATE

May 27th, 2020

### 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 racked into oak vats for the malolactic fermentation. When this second fermentation is complete, our cuvée will be racked 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

2018 harvest was lower in quantity than 2016 or 2019 due to the coulure of Grenache. The vintage is very similar to 2011 much appreciated for its delicacy. On the nose nice ripe dark cherry notes with sweet spices scents. Medium to full bodied on the palate, it delivers very perfumed and minty notes of herbs (thyme, laurel). The finish is balanced with lots of freshness and supple tannins, making the wine approachable even when very young. A fruity and silky style for this Château La Nerthe !

### FOOD PAIRING

To enjoy with lamb or beef stew, duck breast with pepper sauce or with chocolate mousse.

### TEMPERATURE

14 to 16°C

### DRINK DATE

2021-2030



## Château La Nerthe

*All our wines are certified organic by Ecocert (Wines made from organically grown grapes - FR-BIO01).*