



# Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



## Clos de Beauvenir 2017



Châteauneuf-du-Pape blanc

66% Roussanne, 34% Grenache blanc

**VINTAGE 2017 :** High above normal temperatures starting mid-May until summer heat, resulted in rapid flowering and drought accelerated the ripening of the grapes. This remarkable weather led to an early but small harvest with outstanding quality.

**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 white wines with strong personality.

**VINIFICATION AND AGEING :** Our grapes are hand picked fully ripe just to keep balance and full aromatic expression. From 2017 vintage the fermentation takes place in larger barrels of 600 liters (Demi-Muids - 1/2 of new barrels) for aging on fine lees for 7 months. Final blending will be done just before the bottling.

**TASTING :** Pale yellow color with golden hints, on the nose this wine delivers a pure and mineral expression deeply rooted in our terroirs. Great aromatic complexity (concentrated notes of pineapple, citrus, lemon) with a very good balance on the palate dominated both by tension and length. This rich but fresh and elegant Châteauneuf du Pape blanc is obviously a great Château La Nerthe signature !

**FOOD AND WINE PAIRING :** Perfect on foie gras toasts, white meat with cream, oysters or old cheeses.

**ALCOHOL DEGREE :** 13,5°

