



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Cuvée des Cadettes 2016



Châteauneuf-du-Pape rouge

52% Grenache noir, 38% Syrah, 10% Mourvèdre

VINTAGE 2016 : Château La Nerthe experiences a perfect winter with mild temperatures then a perfect spring, which benefits from rainfalls free of frost allowing water reserves renewal. The very hot summer reinforces vineyard sanitary conditions, leading to produce a vintage already noted as exceptional, one of the best since the legendary 1990!

TERROIR : The plots that make up the Cuvée are mainly based on sandy and clayey soils providing an outstanding quality of tannins.

VINIFICATION AND AGEING : The grapes are hand picked and directly sorted when arriving in the cellar. The 3 grape varieties are put all together in the same wooden tank where the fermentation takes place. Pumping overs and punching downs are done during fermentation to ensure the best extraction of the berries compounds. The maceration lasts 3 weeks. The final blending will age for 12 months partly in large wooden casks and partly in new oak barrels.

TASTING : This deep ruby intense Grenache blend offers a very expressive nose, full of black cherry, blackcurrant and sweet spices notes. The palate is fresh, well-balanced, enhances with graphite and boysenberries aromas. Perfectly matured tannins give the feeling of a long, fullbodied and elegant wine that can age for 20 years at least.

FOOD AND WINE PAIRING : To enjoy with hare stew, wild boar stew and duck fillet with pepper sauce.

DEGRÉ D'ALCOOL : 15°

