



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Cuvée des Cadettes 2017



Châteauneuf-du-Pape rouge

59% Grenache noir, 31% Syrah, 10% Mourvèdre

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 : 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 bright-rimmed red has an explosive perfumed bouquet that evokes ripe fruits, exotic spices and some incense. The mouth is very rich, intense and broad. It offers some sweet cassis and boysenberries flavors. Very juicy and vibrant, this wine has a superb balance that can last for 30 years.

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

ALCOHOL DEGREE : 15°

