



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Château La Nerthe 2016



Châteauneuf-du-Pape red

37% Grenache noir, 29% Syrah, 27% Mourvèdre, 7% Cinsault

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

VINIFICATION AND 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. At the end, the wines are racked into oak vats for the malolactic fermentation. Then, our cuvée will be racked in our big wooden casks and barrels for 12 months of ageing before blending will be done. Bottling will take place 6 months later.

TASTING : The dark, deep, inky color of the wine shows immediately the concentration of the vintage. Nose of blackcurrants, black tea, dried flowers is definitely 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 AND WINE PAIRING : To drink with lamb or beef stew with 'grand veneur' sauce, duck fillet.

ALCOHOL DEGREE : 15°

