



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Château La Nerthe 2017

Châteauneuf-du-Pape red

40% Grenache noir, 35% Syrah, 18% Mourvèdre, 7% Cinsault

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 : 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 : This deep red Châteauneuf du Pape is very aromatic. At the very beginning, the nose is very red fruit driven and then, after a couple of minutes, it becomes more spicy (sweet asian spices and pot pourri). The mouth is full of energy, very juicy. Lots of garrigue characters, herbal notes but still very fleshy. The palate is soft and dense bringing an intense sappy finish.

FOOD AND WINE PAIRING : To drink with lamb or beef stew with 'grand veneur' sauce, duck fillet.

ALCOHOL DEGREE : 14,5°

