DEPUIS 1560

Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Château La Nerthe 2018

Châteauneuf-du-Pape red

35% Grenache noir, 30% Syrah, 30% Mourvèdre, 5% Cinsault

VINTAGE 2018 : One must go back several decades to find such a rainy spring in the Rhône Valley. From mid-June throughout the summer temperatures had risen beyond the seasonal norms. The vines took advantage of this heat and the rains of August arrived just at the right moment to finalize the vegetative cycle to optimal conditions.

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 : 2018 harvest was lower in quantity than 2016 or 2019 due to the coulure of Grenache. The vintage is very similar to 2011 much appreciated for its delicacy. On the nose nice ripe dark cherry notes with sweet spices scents. Medium to full bodied on the palate, it delivers very perfumed and minty notes of herbs (thyme, laurel). The finish is balanced with lots of freshness and supple tannins, making the wine approachable even when very young. A fruity and silky style for this Château La Nerthe !

FOOD AND WINE PAIRING : To enjoy with lamb or beef stew, duck breast with pepper sauce or with chocolate mousse.

ALCOHOL DEGREE : 15°

DOMAINES RICHARD