



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Les Clavelles 2016



Châteauneuf-du-Pape rouge
100% Grenache noir

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 : This cuvée comes from plots established on places-known as 'Chemin de Châteauneuf' at the crossroads of 'La Crau Sud' & 'La Font du Loup'. Here Grenache finds its balance, forgets its powerful character and meets finesse.

VINIFICATION AND AGEING : The grapes are hand picked and directly sorted when arriving in the cellar, then put whole in a wooden tank where the fermentation takes place. Pumping overs and punching downs are done everyday during fermentation to ensure the best extraction of the berries compounds. The maceration lasts 3 weeks. The wine will age for 12 months partly in large oak barrels (600 liters) and partly in 228 liters oak barrels. All under three years old and in French oak.

TASTING : Ruby red color with garnet border. The nose is a blend of strawberry, sweet spices and sandalwood. Very complex and fine, the wine surprises with its delicacy and personality. Definitely a racy wine, fresh, whose tannic qualities rarely meet.

FOOD AND WINE PAIRING : To drink with beef stew.

ALCOHOL DEGREE : 14°

