

# La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



## Les Cassagnes de La Nerthe 2021



### Côtes-du-Rhône blanc

30% Grenache blanc, 30% Roussanne, 30% Viognier, 10% Marsanne

**VINTAGE 2021 :** With regular rainfalls, moderate temperatures all summer long and no water stress pressure at the vineyard, all conditions were led to obtain white wines of great freshness, with fruit driven character and remarkable alcohol vs acidity balance. We were lucky: all white grapes were picked before storm episodes of September.

**TERROIR :** Different type of soils with sand, clay and shards of calcareous rocks providing a high quality of natural filtration and create fleshy and balanced wines.

**VINIFICATION AND AGEING :** Hand picked at perfect maturity, grapes are sorted when arriving in the cellar and directly pressed in a pneumatic press for 3 hours. The juice flows slowly into the vat. After 24 hours, the juice is racked and the fermentation at low temperature begins to protect all flavors. Aging lasts almost 6 months on fine lees with regular stirring.

**TASTING:** Pale yellow color with green hints. Subtle nose on citrus and white stone fruits notes. Fresh mouth still on lemony touches with nice tense and slight bitterness on the finish ! This 2021 Cassagnes is neat, balance, with remarkable finesse !

**FOOD AND WINE PAIRING :** With assortments of appetizers, a mint-flavoured asparagus velouté or with fresh goat cheese.

**ALCOHOL DEGREE :** 14°

