



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Château La Nerthe 2019

Châteauneuf-du-Pape red

35% Syrah, 33% Grenache noir, 31% Mourvèdre, 1% Others

VINTAGE 2019 : This vintage had almost perfect growing conditions with the only challenge being a particularly hot and dry summer which started with a heat wave at the end of June that had temperatures approaching 106°F. Throughout the summer the temperatures stayed above 90°F. This harvest was historic with grapes being picked over a 3 month span: August 30 for the white grapes until October 1st, 2021 for the last Grenache grapes. Overall yields were good, allowing production of rich, massive and dense red wines but with lots of aromatic and remarkable length in the finish, promising of great aging potential !

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, tasting the must everyday during fermentation to ensure the best extraction of the berries compounds. At the end, the wines are racked into oak vats for the malolactic fermentation. When this second fermentation is complete, our cuvée will be racked in our big casks and barrels for 12 months of ageing before blending will be done. Bottling will take place 6 months later.

TASTING : Attractive dark garnet color with purple hints. A rich and complex nose on black fruits (blackcurrant, cherries and olives) with spicy and floral touches thanks to a large proportion of Syrah. The palate is savory on laurel, licorice with ripe tannins, density on the mid-palate, deep and length on the finish. A splendid wine capable to age for two decades or more !

FOOD AND WINE PAIRING : To enjoy with grilled prime rib, Beef 'estouffade' with anchovies.

ALCOHOL DEGREE : 15.5°

