

La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Les Cassagnes de La Nerthe 2021

Côtes-du-Rhône Villages rouge

50% Grenache noir, 40% Syrah, 8% Mourvèdre, 2% others



VINTAGE 2021 : A so called 'old-style' vintage! After a mild winter, the cold episode beginning of April that has affected most of France, finally spared the les Cassagnes vines thanks to the Rhône River proximity. The hot temperatures in the summer with good rainfalls early August allow the grapes to grow at perfect maturity without any water stress signs. Alcohol degrees are lower than in recent years, making us think we are back to normal!

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 : Grapes are directly sorted in the vineyard. Gentle extraction of color and tannins with several daily pumping overs. Then, co-fermentation of the 3 main grapes over a long maceration of 3 to 4 weeks. The final blend will age on fine lees in tank for 9 to 12 months.

TASTING : Dark red ruby color with garnet reflections. On the nose intense notes on little red berries (raspberries & blackcurrent). On the palate generous fruity touches (ripe cherries) along with vegetal and spicy scents (laurel and pepper). Tannins are silky and fine. The Les Cassagnes 2021 is a very balanced wine with beautiful acidity, vibrant fruit expression and subtle tannic structure, definitely an airy, fine and elegant wine !

FOOD AND WINE PAIRING : Grilled red meats and your best recipes from 'Provence' such as a beef stew with anchovies!

DEGREE OF ALCOHOL: 14°

