



# Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

## Cuvée des Cadettes 2019

Châteauneuf-du-Pape rouge

55% Mourvèdre, 25% Syrah, 17% Grenache, Others 3%



**VINTAGE 2019:** The 2019 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, 2019 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:** The name Cadettes comes from a very old plot of land. This Cuvée is made from our oldest plots (about 80 year old). The plots that make up the Cuvée are mainly based on sandy and clayey soils providing an outstanding quality of tannins.

**VINIFICATION & AGING:** Grapes are partly destemmed. Fermentation takes place in 100% tronconic wooden vats using natural yeasts with regular punching downs to ensure the best extraction of berries compounds. The maceration lasts 4 weeks. Final blending will age for 12 months partly in large wooden casks (Foudres 50%) and partly in oak barrels (25% new).

**TASTING:** Intense and bright dark red color. On the nose, aromas of black fruits (boysenberries, blackcurrant), with fairly present and spicy woody notes testifying to the large proportion of Mourvèdre in this vintage. The palate is rich, deep with sharp and precise tannins. Fruity and vegetal notes of mulberries and eucalyptus reveal themselves with finesse. Plenty of elegance in this wine: the solar and warm side of the vintage is balanced by Mourvèdre grape freshness. Classy wine, with a highly neat finish, reveals great aging potential, a promise for the decades to come!

**FOOD AND WINE PAIRING:** With bull rib, hare stew with 'Grand Veneur' sauce.

**ALCOHOL DEGREE:** 15.5

