



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Château La Nerthe 2020



Châteauneuf-du-Pape Rouge

38% Syrah, 35% Grenache noir, 25% Mourvèdre, 1% Cinsault, 1% Others

VINTAGE 2020: In 2020 we had good weather announcing a rather exceptional precocity of the vegetative cycle. The low rainfalls throughout the year were enough to allow soils to build up a water reserve and cope with summer heat wave fortunately less intense than in 2019. Then rain episodes at the end of August and end of September slowed down maturity of the grapes. Finally the harvest started late August, as in recent years, with Grenache blanc of Platanes plot. Free from vine diseases, grapes were generous : quantity is higher than 2019 on all of our plots. A selected harvest by grape variety, spreads over time, will end Oct. 6th with some old Grenache noir vines.

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 (partially truncated and stainless) for almost 4 weeks 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 aged in our big oak casks (foudres 35% - truncated vat 40%) and barrels (new 15% - old 10%) for 12 months of ageing before blending will be done. Bottling will take place 6 months later.

TASTING: This Château La Nerthe is harmonious and balanced: pretty red garnet color with purplish hints. On the nose, a mix of ripe red fruits (cherry) and vegetal scents (licorice, anise). Silky textured, the wine is round, pulpy, with noticable but supple tannins offering red stone fruits (plum) and herbal notes (menthol) on the finish. The whole confirms a solar vintage but without excess of alcohol or dryness, the wine reveals on the contrary balance with a nice freshness to watch for a decade or more.

FOOD AND WINE PAIRING : Lamb tajine, grilled duck fillet

ALCOHOL DEGREE : 15°

