

La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Les Cassagnes de La Nerthe 2022

Côtes-du-Rhône blanc

40% Grenache blanc, 30% Viognier, 22% Roussanne, 8% Marsanne



VINTAGE 2022: After a dry and pretty cold winter in 2021, 2022 will see lack of water increasing with, at first, a dry and mild spring, quickly followed by a particularly ahead of time and hot summer. The harvest is therefore early and begins mid-August. Grenache blanc, our traditional regional grape variety, takes advantage of these weather conditions then delivering very elegant 2022 white wines!

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: Picked at perfect maturity, grapes are sorted before 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. The ageing of the wines lasts almost 6 months on fine lees in stainless vat with regular stirring.

TASTING: This green-tinged pale yellow Côtes du Rhône has a vibrant nose with exotic fruit aromas (mango). The palate is focused and pure, offering mineral-accented zesty flavors and slight bitterness (orange peel). It becomes fleshier with some aeration without losing its freshness and elegance. At the end a well-balanced wine despite the warmth of this 2022 vintage !

FOOD AND WINE PAIRING: Simply as an aperitif, with grilled sea bass 'à la plancha' or squid ink risotto with langoustines.

ALCOHOL DEGREE : 14°

