



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Clos de Beauvenir 2022

Châteauneuf-du-Pape blanc

56% Roussanne, 44% Grenache blanc



VINTAGE 2022 : It was a challenging year due to different factors: strong heat wave early in the spring along with severe water deficit until August and, because of the storm, or rather not to say 'tornado', on August 14, 2022 with hail and wind causing considerable damages in almost all of our vineyard. Our vines, however, surprised us with their resilience, especially our Grenache grapes. Thus, despite the intense heat of the vintage, white wines turn out to be fine and elegant!

TERROIR : Loamy sandy soils dotted with large pebbles for finesse and aromatic expression. The presence near one of the few natural spring of the Châteauneuf du Pape designation as well as secular woods creates microclimate, warm in the day but cool at night, which allows to obtain white wines with strong personality.

VINIFICATION AND AGEING : Our grapes are hand picked fully ripe just to keep balance and full aromatic expression. Fermentation is done separately in 100% demi-muid and then aged on fine lees for almost 9 months. Final blending will be done just before the bottling.

TASTING: Pale golden color with green hints. On the nose, remarkable aromas of orchard fruits (pear, ripe yellow peach) with exotic touches (mango) mixed with delicate vanilla and pastry scents. On the palate roundness and sensation of a powerful vintage but without any heaviness: discreet oaky flavours lead to a fresh finish with fruit flavours (pineapple and citrus). A wine to be enjoyed now and for many years to come!

FOOD AND WINE PAIRING : Pork 'Filet Mignon' with vanilla cream pineapple, Veal shank in creamy morel sauce or 'Thermidor' lobster.

DEGRÉ D'ALCOOL : 15°

