



# Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



## Château La Nerthe 2022

### Châteauneuf-du-Pape white

49% Grenache Blanc, 33% Roussanne, 12% Clairette, 6% Bourboulenc



**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 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 their balance and their aromatic expression. All the grapes are directly pressed in a pneumatic press for 3 hours. After 24 hours, the juice is raked and the fermentation at low temperature begins to protect all flavors, mostly in oak barrels and 1/2 muids for Roussanne and Grenache and partly in tank and barrels for Clairette and Bourboulenc in order to be aged on fine lees for almost 9 months. Final blending will be done just before the bottling.

**TASTING :** Limpid and brilliant color with light green hints. First nose is exuberant with orchard fruits aromas (pear and yellow peach) immediately followed by citrus scents (yellow lemon). The creamy palate delivers exotic flavors of pineapple and vanilla. On the finish, this Cuvée marvelously marries elegance of the wines of Château La Nerthe with density of the vintage: the discreet oak touches underline the fine balance between the refreshing bitterness (citron) and plant roundness (anise).

**FOOD AND WINE PAIRING :** Hake fillet with dill and fennel sauce, celery in a salt crust with curry cream or veal 'blanquette' with morels.

**ALCOHOL DEGREE :** 14.5°

