



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Les Clavelles 2020

Châteauneuf-du-Pape Rouge

100% Grenache noir



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. 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 old Grenache noir vines.

TERROIR: This cuvée comes from plots established on places-known as 'Chemin de Châteauneuf' at the crossroads of 'La Crau Sud' & 'La Font du Loup'. Here Grenache finds its balance, forgets its powerful character and meets finesse.

VINIFICATION AND AGEING: The grapes are hand picked and directly sorted when arriving in the cellar, then put whole in a wooden tank where the fermentation takes place. Pumping overs and punching downs are done everyday during fermentation to ensure the best extraction of the berries compounds. The maceration lasts 3 to 4 weeks. The wine will age for 12 months partly in 'Foudre', large wooden casks, and partly in old oak barrels.

TASTING: Ruby red color with purple border. The nose is complex: notes of ripe dark berries (blackcurrant), flower (peony) and herbal scents (laurel). Delicate on the palate, but also powerful, the wine reveals its roundness with cherry jam tones along with liquorice and 'garrigue' flavours. Lots of finesse on the finish: the elegant tannins underligne the purity of the fruit. Atypical Grenache, Les Clavelles reveals its terroir, when forgetting its powerful character and catching all the elegance of Château La Nerthe.

FOOD AND WINE PAIRING : 'Canard à l'orange'

ALCOHOL DEGREE : 15°

