



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Château La Nerthe 2024

Châteauneuf-du-Pape white

51% Roussanne, 26% Grenache Blanc, 14% Clairette, 9% Bourboulenc



VINTAGE 2024: 2024 is marked by significant rainfalls throughout the spring, leading to a strong mildew pressure on all of our vineyards, and particularly on our precious Grenache grapes, affected by coulure. Fortunately, the diversity of our grape varieties, combined with beneficial warm and dry conditions during the maturing period, allows us to obtain fresh and balanced white wines. The reds, meanwhile, reveal ripe fruit, with beautiful aromas and delicate tannins. And our meticulous aging is promising to further refine this elegant vintage for the months to come.

Terroir: Loamy sandy soils dotted with large pebbles for finesse and aromatic expression. The presence of natural spring with secular woods creates microclimate, warm in the day but cool at night, perfect to obtain White wines of strong personality!

Vinification and ageing: Our grapes are hand picked fully ripe just to keep balance and aromatic expression and then directly pressed in a pneumatic press for 3 hours. After 24 hours, the juice is racked and the fermentation at low temperature begins to protect all flavors, partly in oak barrels and demi-muids (Roussanne and Grenache blanc) and partly in tank and demi-muids (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: The nose immediately evokes pear, citrus, lemon blossom, underlined by subtle scents of toasted hazelnut. The attack is full-bodied, with a remarkable balance between tension and creaminess. A Château La Nerthe blanc with a touch of finesse, underlined with its aromatic intensity specific of its terroir, serving freshness. The finish is savory, smooth, and the slight bitterness makes the whole very elegant.

FOOD AND WINE PAIRING: Sea bream tartare with mango, Granny Smith apple & dill

