



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Clos de Beauvenir 2024

Châteauneuf-du-Pape blanc

62% Grenache blanc, 38% Roussanne



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 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: Open and charming nose reminiscent of ripe pineapple and citrus. After some aeration, emerge aromas of pastry (frangipane, croissant) and white flowers (acacia, orange blossom). As always, our Clos de Beauvenir expresses itself with class, combining concentration on the palate along with great tension and balance. Generous aromatic persistence delicately enhanced by aging give this vintage remarkable complexity in the very long finish with elegant bitters.

FOOD AND WINE PAIRING: Baked chicken with fennel gratin and garlic 'en chemise'

