



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Château La Nerthe 2025

Châteauneuf-du-Pape white

45% Grenache Blanc, 35% Roussanne, 13% Clairette, 7% Bourboulenc



VINTAGE 2025: 2024 fall and the following winter are particularly rainy which ensures sufficient water reserves to begin the growing season with confidence. Summer truly sets in at the end of June, showing high temperatures and no rainfall. Then, in early August, a heatwave accelerates the ripening of our berries. The harvest of 2025 starts on the 26th with white grapes, quickly followed by the reds. Heavy rains late September hasten the picking of the final grapes, yet without compromising the wide diversity of aromatic profiles. Consequently, each of our white grape varieties displays a unique—yet restrained—expression, lending balance, finesse, and freshness to the final blends.

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: Pale yellow color with green hints. Delicate nose with floral scents (orange blossom) along with citrus (citron) aromas, then emerge alongside some fruity peach kernel tones. The palate is fresh but full-bodied on the attack, followed by remarkable notes of yellow-fleshed fruits. The wine offers a savoury & elegant finish, with almond and citrus touches and is particularly well-balanced showing an ageing capacity of a decade or more.

FOOD AND WINE PAIRING: Seafood, Truffle scrambled eggs, Prawn risotto

ALCOHOL CONTENT: 13% Vol.

