



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Château La Nerthe 2023

Châteauneuf-du-Pape rouge

50% Grenache noir, 29% Mourvèdre, 21% Syrah



VINTAGE 2023: After a mild and very dry winter, we fortunately have enough rainfalls end of spring to help our vineyard developing perfectly. Summer 2023, though hot and dry, triggers moderate water stress. A heat wave mid-August speeds up the crop of the first white grapes but after some rains episodes, the harvest is stressless on its way until final cut. For the first time in the past decades, and without any time pressure, we had the possibility to isolate a large numbers of different lots, thus confirming our work of precision and selection by plot at Château La Nerthe !

TERROIR: Several soil types composed the estate: clay-limestone, sand-clay, sandstone strewn with the famous 'galets roulés'.

VINIFICATION AND AGEING: The grapes, partially destemmed, are put into vats, partly truncated and stainless steel. Then followed the gentlest extraction as possible with few interventions and long maceration (4 weeks). Aging is self-restrained: partly in foudre, truncated vats and barrels (15% new wood & 10% old barrels) for 12 months to allow material infuse. After numerous tasting sessions, we will determine the final blend which will be bottled 6 months later.

TASTING: On the nose deep aromas of black cherry, licorice stick, and spices. Tannins are fine but quite pronounced thanks to a large proportion of Mourvèdre with a lovely texture over a medium-bodied mouthfeel. Freshness on the great finish exposes the La Nerthe wines style, combining elegance, depth with fine concentration to improve over decades.

FOOD AND WINE PAIRING: Beef fillet in pastry, Sweet and sour lamb stew

ALCOHOL CONTENT: 14.50% by vol.