



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Clos de Beauvenir 2025

Châteauneuf-du-Pape blanc

60% Roussanne, 40% Grenache Blanc



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 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: Beautiful golden color with green highlights. The nose is deep, revealing delicate floral aromas (linden blossom), candied citrus, and notes of sweet spices with a touch of menthol. Intense on the palate, it opens with ripe fruit flavors, combining both great volume and tension. Fine woody and menthol notes extend the finish, leading to an elegant, subtle bitterness (citrus zest). Can be cellared for one or two decades.

FOOD AND WINE PAIRING: Scallops risotto, veal escalope with morels and porcini mushrooms, creamy cheeses, asparagus with Hollandaise Sauce.

ALCOHOL CONTENT: 13% vol.

