DEPUIS 1560

Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Cuvée des Cadettes 2023

Châteauneuf-du-Pape rouge

40% Mourvèdre, 35% Grenache noir, 25% 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: The name Cadettes comes from a very old plot of land. This Cuvée is made from our oldest plots (about 80 year old). The plots that make up the Cuvée are mainly based on sandy and clayey soils providing an outstanding quality of tannins.

VINIFICATION & AGING: Grapes are partly destemmed. Fermentation takes place in 100% truncated cone wooden vats. This is followed by the gentlest extraction possible: very few interventions, and long maceration (around 4 weeks) will then promote careful aging with serene infusion of the material. Final blend will rest for 12 months, partly in wooden vats (50% Foudres) and partly in barrels (25% new oak barrels).

TASTING: A beautiful ruby red color. On the nose, the wine reveals aromas of ripe red and black fruits (cherry, plums), flowers (roses), and spices (pepper). The ample palate presents silky tannins with fleshy fruit. This 2023 vintage has a great deal of charm while maintaining a deep structure and a lively, refreshing texture. A Châteauneuf-du-Pape of great finesse, precise and well-balanced with a persistent finish, promising excellent aging potential!

FOOD & WINE PAIRING: Beef stew, Hare stew

ALCOHOL CONTENT: 14.50% by vol.

DOMAINES RICHARD