La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE




## Les Cassagnes de La Nerthe 2025

### Côtes-du-Rhône blanc

40% Grenache Blanc, 30% Roussanne, 20% Viognier, 10% Marsanne

VINTAGE 2025: The 2024–2025 winter is mild & wet. The rainy following spring leads mildew pressure in the vineyards, helping in the meantime to build up significant water reserves to face the intense and warm summer. In June, we experience a three-weeks heat wave. Fortunately, that will help us keeping our grapes free from disease right up until the crop, August 20th, 2025 with the first Viognier grapes. Yields are more than acceptable on our sandy soils, and rainfalls early September provide the perfect coolness needed to produce balanced white wines with delicate texture.

TERROIR: Different type of soils with sand, clay and shards of calcareous rocks providing a high quality of natural filtration and create fleshy and balanced wines.

VINIFICATION AND AGEING: Picked at perfect maturity, grapes are sorted before arriving in the cellar and directly pressed in a pneumatic press for 3 hours. The juice flows slowly into the vat. After 24 hours, the juice is racked and the fermentation at low temperature begins to protect all flavors. The ageing of the wines lasts almost 6 months on fine lees in stainless vat with regular stirring.

TASTING: A beautiful pale & bright golden color. The nose is enticing, offering luscious notes of orchard fruits (peach, apricot) and citrus (citron), accentuated by hints of white flowers (acacia). While the attack is lively, the palate is harmonious, balancing a lovely roundness with a mineral freshness that lingers into the finish (citrus zest).

FOOD AND WINE PAIRING: Zucchini blossoms stuffed with ricotta and mint, fresh goat cheese (Brousse du Rove), green asparagus and parmesan carpaccio, acacia blossom fritters

ALCOHOL CONTENT: 13.50% by vol.

DOMAINES RICHARD