



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Château La Nerthe 2020



Châteauneuf-du-Pape white

47% Roussanne, 38% Grenache Blanc, 13% Clairette, 2% Bourboulenc

VINTAGE 2020 : The good weather conditions has devoted an exceptional vegetative cycle. Good water reserves made it possible to cope with the summer heatwave. Free from vine diseases, grapes are generous on all of our plots. The long harvest starts end of August and ends beginning of October with some old Grenache vines.

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 their balance and their aromatic expression. All the grapes are 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, mostly in oak barrels and 1/2 muids for Roussanne and Grenache and partly in tank and barrels for 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 hints of green. On the nose elegant white flower notes (acacia, elderberry) with almond and fresh pear aromas. Freshness and precision in the mouth, full-bodied, rounded and balanced with texture and length. Light oaky finish but still remaining subtle and fine! Elegance, finesse and modernity for this 2020 Château La Nerthe blanc !

FOOD AND WINE PAIRING : Gambas tartar, raw fishes.

ALCOHOL DEGREE : 14°

