



CINQ SIÈCLES D'ÉLÉGANCE



## Les Cassagnes de La Nerthe 2020



### Côtes-du-Rhône blanc

40% Grenache blanc, 20% Roussanne, 20% Marsanne, 20% Viognier

**VINTAGE 2020 :** The 2020 vintage is characterized by its earliness, high temperatures and a dry summer, similar to 2015 and 2018. The 2020 Cassagnes is supple, balanced and elegant with a pure and clear fruit expression.

**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 :** Hand picked at perfect maturity, grapes are sorted when 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 with regular stirring.

**TASTING :** Pale and bright color with green hints. Very aromatic nose on white orchard fruits (pear and peach) and lime notes. The mouth is fruity, showing a fine balance between richness and freshness, remains generous, round, without being heavy or alcoholic. It's a well-balanced wine, fine and elegant !

**FOOD AND WINE PAIRING :** This 2020 vintage will be perfect with starters, grilled prawns 'à la plancha', asparagus risotto or even with a fresh goat cheese.

**ALCOHOL DEGREE :** 14,5°

