



Château La Nerthe

CHÂTEAU LA NERTHE CHATEAUNEUF DU PAPE ROUGE 2017

Grenache noir 40%, Syrah 35%, Mourvèdre 18%, Cinsault 7%



VINTAGE

2017 was exceptional in many aspects: remarkable dry and warm weather will result in early, small harvest but with outstanding quality. A mild and dry winter with high temperatures in February and March allows a very early bud break. Mid-May temperatures are above normal: vines grow very quickly with imminent flowering. The very hot and dry weather conditions starting at the end of May and persisting all summer long accelerate ripening of the grapes. The sanitary state in the vineyard is good and harvest 2017 at Château La Nerthe is of outstanding quality standard even if 25% lower than 2016v in terms of quantity !

TERROIR.

Several soil types :
claylimestone, sandclay, sandstone strewn with the famous 'galets roulés'

AGEING.

The grapes are hand picked and sorted on table. They are then put into vat for 18 to 21 days with regular pumping overs and punching downs, tasting the must everyday during fermentation to ensure the best extraction of the berries compounds. At the end, the wines are racked into oak vats for the malolactic fermentation. When this second fermentation is complete, our cuvée will be racked in our big casks and barrels for 12 months of ageing before blending will be done. Bottling will take place 6 months later.

TASTING NOTES.

This deep red Châteauneuf du Pape is very aromatic. At the very beginning, nose is very red fruit driven and then, after a couple of minutes, it becomes more spicy (sweet asian spices and pot pourri). The mouth is full of energy, very juicy. Lots of garrigue characters, herbal notes but still very fleshy. The palate is soft and tannins dense bringing an intense sappy finish.

FOOD PAIRING.

To drink with lamb or beef stew with 'grand veneur' sauce, duck fillet.

ALCOHOL %

14.5

