



CHÂTEAU LA NERTHE

BLANC 2010

CHÂTEAUNEUF-DU-PAPE

BACKGROUND

Archives affirm Château La Nerthe's existence as early as 1560, while suggesting an even more distant past dating to the dawn of the region's wine culture in the 12th century, making it one of Châteauneuf's oldest estates. Located in the heart of the Châteauneuf-du-Pape AOC region of southern France, the 225 acres of Château La Nerthe vineyards are located in a single block around the Château and have been certified organic since 1998. The *terroir* is typical for the region: vineyards runs along a slope, at the top of which the vines dig their roots into soils of sandy-clay. On the surface there is a layer of the famous *galettes* (large, round, well-worn stones that originated in the Alps) having been carried down to the Rhône by the glaciers of previous ice ages. The further down the slope of the vineyard you travel, the more these stones dominate. All 14 of the permitted primary varietals are planted. Grenache dominates 62% of vineyards and the vines average over 40 years old.

APPELLATION

Châteauneuf-du-Pape (Rhône Valley), France

VARIETAL COMPOSITION

44% Grenache white, 39% Roussanne, 11% Clairette, 6% Bourboulenc

VINTAGE NOTES

The 2010 vintage was cooler and wetter than usual compared to previous years. Springtime was rainy, July and August were very dry which enabled the grapes to ripen and have an interesting tannic structure. The nights were cool allowing the synthesis of anthocyanins and polyphenols but delayed the start of harvesting.

WINEMAKING

The grapes were hand harvested from August 30th - September 23rd. The whole grapes are slowly pressed for only premium juice extractions. Fermentation of the Roussanne based juice takes place in 228 litre *foudres* (1/3 being new barrels), and then aged on the lees. Wine from the other grape varieties is made in temperature controlled stainless steel vats and then stored to age on the lees.

AGEING

The wine is aged for 8 months, 38% in barrels and 62% in stainless steel tanks, with blending taking place shortly before bottling.

TASTING NOTES

A pretty pale color with green highlights. The nose is intense, white peach and grapefruit aromas with a hint of cassis. Very nice acidity on the palate, perfectly balanced, crisp and smooth. A wine that shows freshness, roundness and fruitiness with good length and hints of citrus and violet.

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94 WINE ENTHUSIAST
POINTS
December 2013

92 PTS WINE SPECTATOR 9/12
92 PTS ROBERT PARKER'S WINE
ADVOCATE 10/12

WINEMAKER
Christian Voeux

TECHNICAL DATA

Acidity
1.5 g/L - pH: 3.40
Alcohol
13.5%

SUGGESTED RETAIL PRICE:
\$62.99

