



CHÂTEAU LA NERTHE

BLANC 2015

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

42% Grenache blanc, 31% Roussanne, 16% Clairette, 11% Bourboulenc

WINEMAKING & VINTAGE NOTES

Hand harvesting & sorting is done early in the morning to take advantage of the cooler temperatures. All the whole grapes except Roussane are slowly pressed for 3 hours to extract only premium juice. After 24 hours, the juice is raked and fermentation begins at low temperature to protect all flavors. The Roussanne fermentation of 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 are made in temperature controlled stainless steel vats and then stored to age on the lees.

AGEING

Aged for 9 months, 29% in barrels and 71% in stainless steel tanks, with blending taking place shortly before bottling.

TASTING NOTES

Golden pale color, scents of white and yellow flowers, generous mouth, fruity and rich. Notes of exotic fruit and white peach are complemented with a refreshing, spicy and aniseed finish. This cuvée shows both elegance of the La Nerthe wines and richness of the vintage. Perfectly pairs with foie gras, seafood and fresh goat cheese.

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92 WINE SPECTATOR
POINTS November 2016

91 PTS ROBERT PARKER'S WINE
ADVOCATE 10/16



WINEMAKER

Ralph Garcin

TECHNICAL DATA

Alcohol
13.0%

SUGGESTED RETAIL PRICE:
\$64.99