



# CHÂTEAU LA NERTHE

## CLOS DE BEAUVENIR 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. The Clos de Beauvenir vineyard is a small vineyard enclosed by Provencal stone walls.

#### APPELLATION

Châteauneuf-du-Pape (Rhône Valley), France

#### VARIETAL COMPOSITION

60% Roussanne, 28% Clairette, 12% Grenache

#### WINEMAKING & VINTAGE NOTES

2010 is a remarkable year for the cool summer nights and warm days. The low yield is explained by the coulure on the Grenache grapes in the spring and a lack of rainfall in July and August. A wet spring and a dry summer contributed to producing extremely healthy grapes. The coolness of the August nights encouraged the synthesizing of the anthocyanins and polyphenols, while delaying the start of harvesting. The grapes were harvested from August 30th - September 6th, sorting was kept to a strict minimum due to grape quality and went smoothly.

#### TASTING NOTES

Nice pale yellow, green tints with a lot of brilliance. The nose is intense and complex with apricot, peach and sweet spices. On the palate perfect balance, between roundness and sweetness, wood is fine, elegant and very well integrated. The finish is long on apricot and candied fruit.

#### WINEMAKER

Christian Voeux

#### TECHNICAL DATA

Acidity  
3.39 g/L

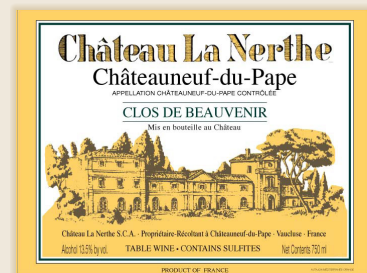
Alcohol  
13.5%

Residual Sugar  
<1.5 g/L

SUGGESTED RETAIL PRICE:  
\$169.99

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CHÂTEAUNEUF-DU-PAPE



**95** ROBERT PARKER'S  
POINTS WINE ADVOCATE  
October 2012

**93** PTS WINE SPECTATOR 10/12

