



CHÂTEAU LA NERTHE

CUVÉE DES CADETTES 2006

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. Cuvée des Cadettes is not a selection made in the cellar but from a unique 20 acre vineyard planted with 85 to 100 year old vines.

APPELLATION

Châteauneuf-du-Pape (Rhône Valley), France

VARIETAL COMPOSITION

41% Grenache, 32% Syrah, 27% Mourvèdre

WINEMAKING & VINTAGE NOTES

Fall 2005 was cold and dry. Winter came swiftly and suddenly with below-freezing temperatures recorded as early as mid-November. Frost was a frequent feature and precipitation remained low despite a period of snow at the end of January. Spring was marked by above-average temperatures for the season. Summer was very hot, with storms. July, August and September saw higher than normal temperatures, despite a coolness in August that was conducive to ripening. The grapes were harvested from August 30th to September 19th.

AGEING

Aged 100% in oak barrels.

TASTING NOTES

A deep red with profound purple hints. Intense aromas with rich ripe fruit undertones, spices and various black colored berries. Well balanced on the palate with expressive hints of fig, cocoa and leather. The finish is long, complex and a great finesse of tannins.

WINEMAKER

Christian Voeux

TECHNICAL DATA

Acidity
3.63 g/L

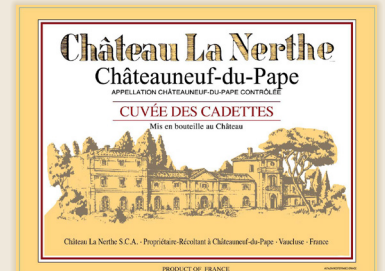
Alcohol
14.5%

Residual Sugar
2.2 g/L

SUGGESTED RETAIL PRICE:
\$169.99

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94 ROBERT PARKER'S
WINE ADVOCATE
POINTS October 2008

94 PTS WINE SPECTATOR 2/09
93 PTS VINOUS 1/09

