



CHÂTEAU LA NERTHE

LES GRANIÈRES DE LA NERTHE 2013

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.

APPELLATION

Châteauneuf-du-Pape (Rhône Valley), France

VARIETAL COMPOSITION

33% Cinsault, 31% Syrah, 22% Grenache Noir, 11% Mourvèdre, 3% Others

VINTAGE NOTES

2013 was characterized by a late harvest and exceptionally low yields due to the Grenache *coulure*. After a rainy autumn and a cold winter, spring continued to be windy, cold, and rainy. Vines evolved slowly throughout the spring; flowering started on June 5th. The significant differences between day and night temperatures daily resulted in a large *coulure*. Summer was hot with long dry and windy periods. Storms in July and September delayed the harvest until the end of September. The sugar content is moderate, and the acidity of juice sufficient, giving forth a well balanced wine.

WINEMAKING

Hand harvesting is done early in the morning to take advantage of the cooler temperatures. Grapes are de-stemmed and directly pumped into the fermenting tanks. The different grape varieties are directly blended at the fermenting tank to ensure optimal marriage of their different characters. The cuvaison begins with cold pre-fermentation maceration lasting 12-24 hours. Alcoholic fermentation occurs directly after maceration with wild yeast native to the vineyard. The intensity of pumping over and punching down is defined by tasting the fermenting juice to ensure the best extraction of the berry compounds. Fermentation lasts 18 to 20 days. The wines are racked into the concrete tanks for malolactic fermentation.

AGEING

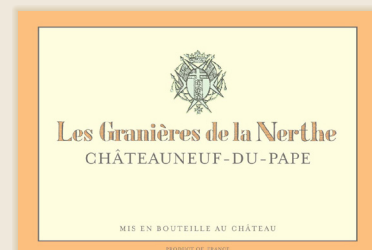
The wine is aged 81% in large oak casks and 19% in barrels for a period of 12 months.

TASTING NOTES

Bright red color with darker hints. On the nose, rich red berries such as black currant and ripe cherry with a soft spicy touch. On the palate soft tannins, showing berry fruits and sweet spices as well. Ripe Châteauneuf-du-Pape is a perfect match with all kind of grilled meat and barbecue.

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90 WINE SPECTATOR
POINTS
May 2016

90 PTS WINE & SPIRITS 6/16

WINEMAKER

Christian Voeux

TECHNICAL DATA

Alcohol
14%

SUGGESTED RETAIL PRICE:
\$41.99

