



CHÂTEAU LA NERTHE

LES GRANIÈRES DE LA NERTHE 2014

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

The 2014 vintage is commonly called a “vintner’s vintage”, in the sense that the work done in the vineyards throughout the year was a key factor to achieving great results. The work started in early spring and finished in late autumn, an exhausting year that resulted in beautiful grapes. Summer consisted of rain, cool nights and below average sunshine, delaying the ripening of the grapes. The sugar content is moderate, and the acidity of juice sufficient, resulting in perfectly balanced wines. The vines average 15-20 years old and all the vineyards are certified “organically grown” by Ecocert.

WINEMAKING

Hand harvesting & sorting is done to keep the grapes balance and full aromatic expression. The cuvaison begins with cold prefermentation 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. Maceration lasts 18 to 20 days, and the wines are racked into the concrete tanks for malolactic fermentation.

AGEING

Aged for 12 months, 81% in large oak casks and 19% in barrels, blending takes place shortly before bottling.

TASTING NOTES

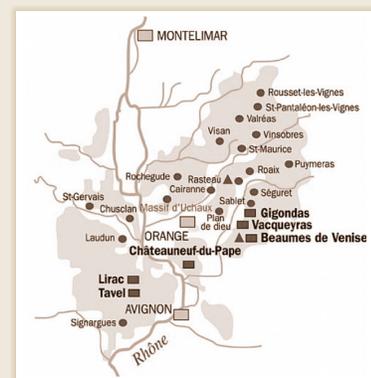
A ripe, fleshy Châteauneuf-du-Pape. It shows a velvety palate, loaded with plum, blackberry, black tea and licorice. The long fine-grained finish has some surprising depth and an excellent fruity expression.

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92 WINE SPECTATOR
POINTS December 2016



WINEMAKER

Christian Voeux

TECHNICAL DATA

Alcohol
14%

SUGGESTED RETAIL PRICE:
\$41.99