

La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



Les Cassagnes de La Nerthe 2021



Côtes-du-Rhône rosé

60% Grenaches blanc, gris & noir, 30% Cinsault, 10% Syrah

VINTAGE 2021 : After a dry winter with moderate temperatures, budburst is quite early. The cold snap at the beginning of April spares the estate and frost episode is not as serious as announced thanks to the proximity of the Rhône River. Overall, rainy spring increases vigilance in the vineyard but the dry summer allows berries to reach optimal maturity without any sanitary issue. Picking starts a little later than previous years at the very beginning of September for 3 weeks, before big storms episode. At the end, harvest 2021 is of good quality and correct quantity, foreseeing production of fresh, balanced wines, with good natural acidity and not high alcohol rate.

TERROIR : This Côtes du Rhône rosé is crafted from 30+ year old vineyards planted in rich soils with calcareous sandstone and positioned on gently undulating slopes for optimal sun exposure.

VINIFICATION AND AGEING : Handpicked grapes carefully and directly sorted when arriving in the cellar. Direct pressing in a pneumatic press during 3 hours to promote a better aromatic expression Fermented in temperature controlled tanks at low temperature for maximum freshness.

TASTING : Pale pink and bright color with purple hints. Frank and elegant nose full of charm on small red berries (strawberry & redcurrant) with floral scents (peony). On the palate, intense fruity notes (strawberry and grapefruit) with zesty tangerine and spices characters. An appealing rosé perfectly balanced, vivid and fresh with natural acidity !

FOOD AND WINE PAIRING : A perfect pair with tuna tartare, grilled sea bream or salad with watermelon, feta (sheep and goat cheese) and mint.

ALCOHOL DEGREE : 13°

