



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Clos de Beauvenir 2023

Châteauneuf-du-Pape blanc

52% Roussanne, 48% Grenache blanc



VINTAGE 2023: After a mild and very dry winter, we fortunately have enough rainfalls end of spring to help our vineyard developing perfectly. Summer 2023, though hot and dry, triggers moderate water stress. A heat wave mid-August speeds up the crop of the first white grapes (Roussanne) but after some rains episodes, the harvest is stressless on its way until final cut end of September of the white grapes (Clairettes). For the first time in the past decades, and without any time pressure, we had the possibility to isolate 14 different lots of whites, thus confirming our work of precision and selection by plot at Château La Nerthe !

TERROIR : Loamy sandy soils dotted with large pebbles for finesse and aromatic expression. The presence near one of the few natural spring of the Châteauneuf du Pape designation as well as secular woods creates microclimate, warm in the day but cool at night, which allows to obtain white wines with strong personality.

VINIFICATION AND AGEING : Our grapes are hand picked fully ripe just to keep balance and full aromatic expression. Fermentation is done separately in 100% demi-muid and then aged on fine lees for almost 9 months. Final blending will be done just before the bottling.

TASTING: Pretty & bright golden color. The nose reveals fresh fruit aromas (white peach) enhanced with almond and hazelnut touches along delicate minty and almost smoky notes. The mouth is perfectly balanced between freshness and fruity sweetness (nectarine). The aging carefully controlled brings a lot of depth to the whole. A refine wine, elegant, with a long finish, certainly a wine that can be enjoyed after 5 to 10 years of good cellaring!

FOOD AND WINE PAIRING: Scallops and Jerusalem artichoke cream with hazelnuts, Veal chop with morels, Risotto with porcini mushrooms

ALCOHOL DEGREE : 14°

