



Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Château La Nerthe 2023

Châteauneuf-du-Pape white

44% Roussanne, 41% Grenache Blanc, 11% Clairette, 4% Bourboulenc



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 of natural spring with secular woods creates microclimate, warm in the day but cool at night, perfect to obtain White wines of strong personality!

VINIFICATION AND AGEING : Our grapes are hand picked fully ripe just to keep balance and aromatic expression and then directly pressed in a pneumatic press for 3 hours. After 24 hours, the juice is racked and the fermentation at low temperature begins to protect all flavors, partly in oak barrels and demi-muids (Roussanne and Grenache blanc) and partly in tank and demi-muids (Clairette and Bourboulenc) in order to be aged on fine lees for almost 9 months. Final blending will be done just before the bottling.

TASTING: Pale golden color with green hints. Lovely complexity of aromas on the nose : citrus notes (yellow lemon) and fresh almond mixed with floral scents (honeysuckle & jasmine). The mouth is fresh, with once more these touches of citrus (citron) along with fresh pear (Williams) flavours. Wood is perfectly integrated, the whole, sapid, stretches out on a long and persistent finish with slight minty feeling. A tonic wine to be enjoyed in its youth or after a few years of aging to finally discover all the intensity of the Château La Nerthe terroir!

FOOD AND WINE PAIRING : With sea bream ceviche and 'Sauce Vierge', a scallop risotto or a Provençal-style cod fillet with tomatoes, potatoes and black olives

ALCOHOL DEGREE : 14.5°

