

La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Les Cassagnes de La Nerthe 2023

Côtes-du-Rhône blanc

32% Viognier, 28% Grenache blanc, 24% Roussanne, 16% Marsanne



VINTAGE 2023: If winter 2022-2023 remains dry and windy (Mistral episodes), the following spring is wet, and rainfalls sufficient to cope with the vines needs for the growing period. Despite the hot temperatures all summer long, water stress is not that critical and vineyard remains free of diseases. Harvest begins end of August after a final and strong heatwave, and ends at the beginning of October. Our white grapes are especially generous in 2023, thus producing fresh and balanced wines with citrus and exotic fruits aromas

TERROIR: Different type of soils with sand, clay and shards of calcareous rocks providing a high quality of natural filtration facilitating fleshy and balanced wines production.

VINIFICATION AND AGEING: Picked at perfect maturity, grapes are sorted before arriving in the cellar and directly pressed in a pneumatic press for 3 hours. The juice flows slowly into the vat. After 24 hours, the juice is racked and the fermentation at low temperature begins to protect all flavors. The ageing of the wines lasts almost 7 months on fine lees in stainless vat with regular stirring.

TASTING: Pale and bright golden colour for this Côtes du Rhône blanc. Charming nose offering orchard fruits aromas (fresh pear, white peach) along with floral accents (honeysuckle). The palate is very fresh, offering lemony flavors along with vine peaches notes and slight minerality tones. No heaviness here despite Viognier dominates the blend but great length, with a classy and elegant finish !

FOOD AND WINE PAIRING: With asparagus, arugula and parmesan carpaccio, trout fillet with grilled almonds, spelled risotto from Provence

DEGREE OF ALCOOL: 14°

