



# Château La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE



## Château La Nerthe 2021

### Châteauneuf-du-Pape red

39% Grenache noir, 33% Mourvèdre, 25% Syrah, 2% Cinsault, 1% Others



**VINTAGE 2021** : A stressful year, but finally a good classic vintage !

After a quite warm and dry winter followed by a mild and wet spring, we faced early April a strong frost episode with very low temperatures registered. Thanks to Mistral wind and Rhône river proximity, damages in our vineyards were limited. With moderate temperatures and absence of water stress all summer long, we picked grapes in excellent sanitary health before storms of September and October. Harvest was long and stressfull until the final cut beginning of October but, at the end, 2021 vintage has good acidity, a nice fruity aroma expression and for sure a great aging potential!

**TERROIR** : Several soil types composed the estate: clay-limestone, sand-clay, sandstone strewn with the famous 'galets roulés'.

**VINIFICATION AND AGEING** : All grapes are hand picked and sorted on table. They are then put into vat for 3 to 4 weeks with regular pumping overs and punching downs. We taste must everyday during fermentation to ensure the best extraction of the berries compounds. At the end, wine is racked into oak vats for the malolactic fermentation. When completing this second fermentation, our cuvée is racked in our big casks (foudres) and barrels for 12 months before blending occurred. Bottling happens 6 months later.

**TASTING** : Bright garnet red color with purple hints. A charming nose of ripe cherries, strawberries underlined with some herbal tones. Medium bodied with supple and silky tannins, this is elegant, pure, and balanced. On the finish, lots of red fruits along with minty and peppery notes. This 2021 Château La Nerthe is going to evolve gracefully for a decade or more.

**FOOD AND WINE PAIRING** : Wild boar stew 'Bourguignon', Eggplant 'gratin', Braised Lamb Shank, Basque Ewes Cheese, Dark Chocolate Cake

**ALCOHOL DEGREE** : 14.5°

