



## Château La Nerthe - Châteauneuf du Pape White

### Vineyard

Owned by the Richard family since 1985, Château La Nerthe is one of the most beautiful and renowned estates in Châteauneuf du Pape. The first bottling at the property took place in 1784. Today managed by Rémi Jean, the 92 hectares of vines are managed organically, without chemical fertilizers, weedkillers or synthetic pesticides. The terroir, very representative of the appellation, alternates sand, clay, limestone and the famous rolled pebbles.

### Winemaking

Manual harvest with sorting of the grapes on the table. The whole grapes are taken to the press to slowly extract the best juices. The fermentation of Roussanne takes place in barrels of 228 and 600

liters (1/3 of new barrels) to be aged on fine lees. The other grape varieties are first vinified in stainless steel vats with temperature control and then preserved on their fine lees. The assembly takes place shortly before bottling.

## **Tasting**

Pale yellow color. On the nose, we find aromas of stone fruits (peach, apricot) and white flowers. On the palate, it is adorned with a beautiful complexity, with notes of citrus (lime), exotic fruits (pineapple, mango) with a nice acidity. It is a Châteauneuf-du-Pape with fine and well-integrated woodiness, where the finish is expressive with persistent zesty and mineral notes.

## **Grape variety:**

49% White Grenache, 33% Roussanne, 12% Clairette, 6% Bourboulenc

Taste and Flavor: Lively and dry

Alcohol content: 14°

Allergen: Sulphites

It goes perfectly with shellfish, crustaceans and fish accompanied by Provence herb sauces. Serve at 10-12°C.

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.