

CHÂTEAU LA NERTHE

Châteauneuf-du-Pape white 2008

Archives affirm Château La Nerthe's existence as early as 1560, while suggesting an even more distant past dating to the dawn of the region's wine culture in the 12th century. The wine of Château La Nerthe has been renowned since the 18th century. During the same era, its reputation spread across Europe with exports to England, Germany, Italy and Spain. Since then, Château La Nerthe has been a point of reference in the history of the vineyards and wines of France.

The 90 hectares (225 acres) of Château La Nerthe are certified "Organic growing" since 1998 by Ecocert (French organism on organic certification)

The current terroir is thus composed of rocky slopes of clay and sand, rising above the Rhône river. While it is difficult to grow wine in such soils, the rocks do help ripen the berries since they store heat during the day and warm the vines at night. They also allow water to penetrate into the soil, reducing stagnation and disease.



VINES' AGE

40 years (average)
some are centenaries

BLENDING

Roussanne 39 %
Grenache 27 %
Clairette 19 %
Bourboulenc 15 %

AGING

38 % in oak barrels
62 % in stainless vat

CELLARING :

Until 10 years

TASTING NOTES

A pale yellow with bright and silvers tints.

With a refreshing smell, we can feel a bouquet of white flowers and « grany smith » apple's.

The palate is mineral with liquoriced touch and saltiness.


A wine with a long elegant finish.

February, 2008


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T: 10°C G: 2013-2020 ♥♥♥♥♥



Château La Nerthe
2008
Châteauneuf-du-Pape

Robe: superbe, pâle et brillante.
Naz: dévèlèpèment des notes très agréables de beurre et d'ébènes d'orange.
Bouche: fraîche, dotée d'un superbe équilibre.
Accord mets-vin: un filet de bar aux truffes.
Commentaires: une véritable gourmandise.

Visual aspect: superb, pale and bright.
Nose: revealing very pleasant aromas of butter and orange zest.
Palate: fresh, with marvelous balance.
Match with food: fillet of sea bass with truffles.
Comment: truly a delicious wine.

Château La Nerthe
BP 43 • 84232 Châteauneuf-du-Pape
Tél. 04 90 83 70 11 • Fax 04 90 83 79 69
Web : www.chateaulanerthe.fr

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