

CHÂTEAU LA NERTHE

'LES CASSAGNES'

Côtes-du-Rhône Villages

AB +774112 BC +415992 6x750ml



92 Points, James Suckling

"Deep plum, cassis and amarena-cherry nose that isn't a jot loud. I love the delicate bitter-chocolate and licorice overtones that add complexity. Rich, mellow and surprisingly elegant, this is a superior Cotes-du-Rhone with beautiful integration of fruit, tannin and body at the long, velvety finish. A classic GSM (grenache, syrah and mourvedre) Rhone blend. From organically grown grapes. Drink or hold."

The ancient Côtes-du-Rhône Villages vineyards of LES CASSAGNES are located in Sérignan-du-Comtat in Domaine de la Renjarde and managed by the Château La Nerthe team with the same passion and experience for which the esteemed Châteauneuf-du-Pape estate is recognized.

Grapes - The blend of this cuvée is made from Syrah (50%), Grenache noir (30%), Mourvèdre (15%) and other (5%).

Vineyards - The vines are on average 40 years old. Cuvée strictly resulting from the selection of the finest plots. Varied soils of sands, clays and very filtered limestone shards which favor the development of fleshy and balanced wines. Certified Organic since 2013.

Winemaking - Mainly manual harvest and sorting. Co-fermentation of the 3 grape varieties in vats for a long maceration of around 3 weeks: extraction is carried out by gentle methods in order to respect the brightness of the fruit and the tannic quality. Aging in stainless steel vats on fine lees for 9 months until bottling.

Tasting Notes - Deep purple color with violet hints. Very expressive on the nose: the attack is round, dominated by Syrah (Floral notes of violet and spices) but thanks to tannins of excellent maturity, Grenache shows a dense, robust but supple structure. Very good length on the palate, full ripeness and a fine tannic extraction gives this balanced wine a significant ageing potential, a sure bet for the coming years.