



## Les Cassagnes de la Nerthe

### Vineyard

This Côtes du Rhône Villages comes from the oldest vines of Domaine de la Renjarde, on average 40 years old. The estate faces south, arranged on three terraces anchored in the Mediterranean forest. The 51 hectare vineyard has been certified organic since the 2013 harvest.

### Winemaking

Mostly hand harvested, at just ripeness and with sorting of the grapes on the table. Co-fermentation of the 3 grape varieties in vats for a long maceration of around 3 weeks. Extraction is done using gentle methods in order to respect the brightness of the fruit and tannic quality. Aging lasts 9 months in stainless steel vats, on fine lees.

### Tasting

This deep red colored cuvée has an intense nose marked by aromas of red fruits and fragrant accents of garrigue and sweet spices. On the palate, it offers a silky texture and well-blended tannins. Its finish remains delicate and balanced, full of deliciousness.

Serve the wine around 15°C. It will be perfect with braised meats, stew with Provence herbs, veal sauté with tomato and thyme, stuffed tomatoes, terrines or hard cheeses.

Grape variety:

50% Grenache, 40% Syrah, 8% Mourvèdre, 2% Miscellaneous

Taste and flavor: Soft and velvety

Alcohol level: 14°

Allergen: Sulphites

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