



CHÂTEAU LA NERTHE
La Nerthe Tavel 2024 - 90 Points

90 Points

Wine Spectator

A round and creamy rosé, with weight to its notes of white cherry, strawberry and wild herbs, all bolstered by a foundation of mineral and crushed stone. This is balanced, with all of its elements integrated through the well-meshed finish, which is marked by hints of spices and fleur de sel.

- *Kristen Bieler*



CHÂTEAU LA NERTHE
Château La Nerthe Prieuré de Montézargues Tavel Rosé 2024 - 92 Points

92 Points

Decanter

Smells like raspberry ripple ice cream, then it's dry on the palate with good acidity, ending with a herbal touch. This has freshness, detail, balance and interest, best drunk by itself but will stand up to light dishes. Lovely energy and floral notes.

- *Matt Walls*



CHÂTEAU LA NERTHE

Château La Nerthe Prieuré de Montézargues Tavel Rosé 2025 - 94 Points

94 Points

Tasting Panel

Publisher's Picks. This rosé offers a perfume of rose petals steeped in Pekoe tea. Melting vanilla bean crosses the palate, with strawberries and an ever-so-light sensation of whipped cream. Beautifully balanced acidity augmenting a dashing, dramatic exit.



CHÂTEAU LA NERTHE

Château La Nerthe Prieuré de Montézargues Tavel 2024 - 93 Points

93 Points

Tasting Panel

This is a bit lighter in both color and palate weight than most Tavel rosés, but it is quite generous in flavor, with fruit recalling ripe wild strawberries and pie cherries. The wine's acidity is so finely interlaced with the fruit flavors that it doesn't stand out as a distinct element, yet it continues to provide lift and drive to the flavors through a persistent and proportional finish.

- Michael Franz



CHÂTEAU LA NERTHE
La Nerthe Tavel 2024 - 93 Points

93 Points

Tasting Panel

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- *Michael Franz*