

Art des Loups 2016

Available in magnum

DOMAINE DE
NERLEUX

Amélie Neau, 9th winegrowers generation of the "Domaine de Nerleux" is offering you this sparkling white wine extra dry, which was harvested with the perfect maturity. This wine has no sugar added and will delight you thanks to the delicacy of the bubbles and its elegant aromatic complexity.



Production

Terroir : Clay and Limestone

Grape Variety : 50% Chenin, 50% Chardonnay

Area: 0.5 hectare

Yield : 30 hl/ha

Situation : Hillside - permanent grass cover



Vinification

Handpicking, using perforated crates, selecting well ripened clusters.

Gently pressed with careful selection of juices. First fermentation in new barrels, very slow to get very fine bubbles.

Alcohol: 13° - Acidity: 4.9 - Residual Sugars: 1.5g



Maturation

Drawing and fermentation with wine natural sugar.

Stay on slats during 36 months to get the aromatic complexity and delicacy of the bubbles.

Disgorging without adding any liquor or sulphur



Serve : 4-5°

Conservation : between 1 to 4 years



Tasting

The canary yellow colour has beautiful gold reflections, a sign of maturity of the grapes.

The bubbles are abundant and regular.

The nose is smooth with a strong impression of ripe white and yellow fruits (peaches, apricots and quinces) then citrus notes (grapefruit, lemon..) and woody hints of vanilla from its period in barrel.

The palate is very fine, there is the complexity of white fruits, spices and citrus



Wine Pairings

An aperitif wine, it will also accompany:

- Cooked shellfish (hot oysters...)
- Smoked fish (salmon, trout, shark ...)
- Fish or scollops tartare or carpaccio with a nice olive oil
- Noble fish in a sauce (turbo, sole ...)
- White meats in a sauce



Distinctions

Gold Medal - Concours des Ligiers 2019