

Les Loups Dorés 2018

DOMAINE DE
NERLEUX

Amélie Neau, 9th winegrowers generation of the "Domaine de Nerleux" is offering you this complex and well-balanced sweet white wine.



Production

Terroir : Clay and Limestone

Grape Variety : Chenin

Area: 1 hectare

Yield : <25 hl/ha

Severe pruning and permanent grass cover.



Vinification

Patient waiting for over-maturity of the grapes from noble rot, then harvesting by manual selection in five passes from 9th to 22nd October 2018.

Alcohol: 11.5° - Acidity: 4.8 – Residual sugar: 97g



Maturation

Slow natural fermentation over several weeks (without added yeast) in tanks before stopping the fermentation when the taste is deemed balanced, then a brief maturation to keep freshness before bottling in April 2019



Serve : 5-6°

This wine is perfect for a festive and gourmet tasting now, but will evolve perfectly for 15 to 20 years



Tasting

The canary yellow colour, with an almost crystalline shine.

The nose has great complexity, very candied white fruit (mango, lychees, kumquat) with a hint of spice!

The palate is dense and round, both fine and delicate conjuring the image of quince paste... The wine conveys tenderness and delicacy. At the end, there is a rich aromatic complexity ending with a touch of 'tuff' !



Wine Pairings

This wine will enhance many dishes:

- Goose or duck liver, half baked or fried
- Gizzard salad and duck breasts,
- Veined cheeses (Fourme d'Ambert ...) accompanied by a piece of pear poached in the same wine, or with a spiced dread.
- Apple or apricot tarts and almond pastries
- White fruit desserts (roasted pineapple buttered and flamed with rum, cream of white fruits).