

Les Loups Noirs 2018

Available in *Magnum* and *Mathusalem*

DOMAINE DE
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this complex and full-bodied "Saumur-Champigny".

Production

Terroir : Clay and Limestone

Grape Variety : Cabernet Franc

Situation : Very steep slopes (the parcel of Tire-Savatte planted in 1997). Severe pruning, tillage of alternate rows, with grassing of the other row

Area : 1.5 hectares

Rendement : 30 hl/ha

Soil worked and grass cover on alternate rows

Vinification

Harvested by hand on October 3rd 2018

Manual sorting before total destalking the grapes, long and gentle maceration: 35 days plus two small 'rack and return' cycles and temperature control (23-29°) Alcohol: 14.4° - Acidity: 3.6

Maturation

18 months in barrels (15% new)

Final assembly with a part of the same wine aged in tank

Bottled in March 2020.

Serve : 18-20°

Decanting 1 to 2 hours before consumption is recommended

Conservation: 6 to 9 years

Tasting

The garnet colour with ruby highlights is particularly brilliant and luminous.

The nose expresses finesse with aromas of cooked red fruits (strawberries, raspberries, cherries ...) a touch of black fruits and a note of sweet spices and liquorice. Moderate ageing in oak barrels delivers delicate subtle vanilla aromas, just oaky.

The attack is round, supple and velvety, the tannins brought by the well-ripened Cabernet Franc and the passage in barrels are almost silky.

Wine Pairings

- Tasty red meat (grilled beef ribs with vine shoots,
- Tournedos Rossini, lamb shoulder with rosemary
- Small game birds (duck ...) or large game (wild boar, deer ...)
- Soft cheeses (reblochon, brie fermier)