

# La Louve Alpha 2018



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this Saumur-Champigny", fully vinified in barrel, which will surprise you thanks to its aromatic complexity.



## Production

**Terroir** : Clay and Limestone

**Grape Variety** : Cabernet Franc

**Area** : 1.5 hectares

**Rendement** : 30 hl/ha

Tire-Vaud plot, severe pruning, plowing of alternate rows, with grassing of the other row. Soil worked and grass cover on alternate rows



## Vinification

Waiting of a deep maturity of the grapes. Harvested by hand on 3th October. Manual sorting before total destalking the grapes. Long and soft maceration in 500L new barrel : 35 days with 2 "rack and return". Manual treading (pigeage). Malolactic fermentation as well.

Degree : 13.3 - Total acidity : 3.7



## Maturation

Aging during 24 months in 220L new oak barrel.

Bottled in September 2020



## Serve : 18-20°

Decanting 1 to 2 hours before consumption is recommended

Conservation: from now to 10 years

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## Tasting

The color is deep red almost black with grenat reflects. It shows the full maturity of the berries, that come from Tire-Savatte plot.

The nose is wonderful. Cabernet Franc aromas are on the freshness (red and black fruits especially strawberry, black current and blackberry) thenoaky and vanilla notes from the fermentation.

On the palate, you can find the combination of the density of Cabernet Franc, generosity of barrels and maturity of the grapes for this sunny vintage, with always the typical freshness of the Loire Valley's wines. Tannins are smooth and round.



## Wine Pairings

- Dark blood sausage, dried meats, smoked ham
- Tasty red meat (grilled beef ribs with vine shoots, Tournedos Rossini)
- Small game birds (duck ...) or large game (wild boar, deer ...)
- Soft cheeses (reblochon, brie fermier)