SAUMUR BLANC

Cuvée des Nerleux 2020

Available in half-bottle

Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this refreshing "Saumur Blanc" .

Production

Terroir : Clay and Limestone
Grape Variety : Chenin
Area : 2 hectares
Yield : 45 hl/ha
Soil worked and grass cover on alternate rows

Vinification

Manual harvesting around 18th September 2020
Long careful pressing before settling on fine lees
Fermentation at low temperature (16-17°)
Alcohol: 13.9° - Acidity: 3.4 – Residual Sugars: 3 g

Maturation

Short maturing in tanks and filtration before bottling in January 2021.

Serve : 10-12°

This wine is perfect for early consumption, but it will also evolve over a few years.

Tasting

The color is yellow with delicate green gold reflections.

There is a beautiful freshness, a good olfactory dynamic in the nose. You can find white fruits (peach, apple) yellow fruits (plum), citrus (lemon and grapefruit) and also exotic fruits (mango) and floral notes (linden and honeysuckles).

The mouth is velvety, balanced, smooth and tonic.

Wine Pairings

- Crustacean (prawns, lobster grilled or in sauce)
- Tartar of fish, smoked fish
- Fish grilled or in a cream sauce, fish pies, crab
- Goat’s cheese (fresh, dry, coated with ash, cold or hot)

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