

Clos des Chatains 2019

Available in half-bottle, magnum and jéroboam

DOMAINE DE
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this lovely "Saumur Champigny" made with old vines (50 to 80 years).

Production

Terroir : Clay and Limestone

Grape Variety : Cabernet Franc

Area : 5 hectares

Rendement : 40 hl/ha

Soil worked and grass cover on alternate rows

Vinification

Harvest from 4th to 7th October

Full destemming of the grapes

Long and gentle maceration between 21 and 24 days.

Temperature monitoring (23-29°)

Degré 13.9°C - Acidité 3.3

Maturation

At the end of malolactic fermentation, after the second racking, the wine is oxygenated by bubbling with compressed air in order to valorize all the aromatic complexity and to enrich the framework.

Pre-assembly of the different tanks in summer 2020 then, end of tankageing until bottling in November 2020

Serve : 18-20°

Ideal immediate consumption but can evolve 5 to 7 years.

Tasting

The ruby color with black reflections perfectly transcribes the maturity of the grapes.

The nose is delivered with finesse and greediness.

The aromas of fine and delicate red fruit combine with black fruits aromas with a touch of liquorice and moist undergrowth.

The attack on the palate is frank, round and velvety. The tannins are soft and wrapped with a final touch of freshness enhanced by the aromas of red berries and blue flowers (iris and violet)!

Wine Pairings

- Firm-fleshed fish with a reduced cream sauce of the same wine.
- Red meats (tournedos rossini, beef tartare, lamb chops...)
- Feathered game and their counterparts of farmyard
- Cheese : Brie, St Marcellin,...

Distinctions

Silver Medal - Concours Interloire 2019

1 Star in Guide Hachette des Vins 2021