

Les Loups Dorés 2017 Dernier Tri

DOMAINE DE
NERLEUX



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



Production

Terroir : Clay and Limestone

Grape Variety : Chenin

Area: 0.5 hectare

Yield : <20 hl/ha

Severe pruning and permanent grass cover.



Vinification

Hand harvesting of grapes with noble rot. Sorted in 2 consecutive passes in late October and early November.

Natural fermentation, very slow, over several weeks (without addition of yeast) in tank. The fermentation is stopped when the balanced taste (sugar/alcohol) is considered appropriate.

Alcohol: 11.76° - Acidity: 4.3 – Residual sugars: 144 g/l



Maturation

Meticulous ageing, partly in barrels (about 10 months), to reinforce the rich aromatic complexity and the fine structure.

Bottled in September 2018



Serve : 5-6°

Can be decanted several hours before consumption.

Conservation : For life



Tasting

The beautiful appearance, with magnificent golden hues, presents immense brilliance and great depth - a sign of exceptional concentration and vintage's potential.

The very complex nose forcefully expresses aromas of white and yellow stewed fruit, and also mango, passion fruit and pineapple.

The palate is dense and fresh, with a small hint of sweet spices, then lasting softness settles on the palate, without weighing it down, thanks to refreshing lively aromas of exotic fruits.



Wine Pairings

- Foie gras, gizzards and duck breasts
- Blue cheese accompanied by poached pear
- Tarte tatin with apples, apricot or almond tart
- All desserts with white or acidic fruits



Distinctions

1 star in Guide des Vins Hachette 2020