

## La Louve Alpha 2019



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

**IN CONVERSION TO ORGANIC FARMING**



## Vinification

Waiting of a deep maturity of the grapes. Harvested by hand on 7th October. Manual sorting before total destalking the grapes. Long and soft maceration in 500L new barrel : 29 days with 2 "rack and return". Manual treading (pigeage). Malolactic fermentation as well.

Degree : 13.9 - Total acidity : 3.8



## Maturation

Aging during 24 months in 220L new oak barrel.

Bottled in September 2021



## 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, powerful and generous, garnet with purples rims, signs of a beautiful purity of Cabernet Franc grains.

The nose presents both generosity and elegance, combining the aromas of black fruits (blackberries, blueberries) but also of stewed strawberries and a touch of raspberry liqueur. The woody and delicately vanilla aromas of its fermentation and ageing in barrels increase the aromatic complexity.

The mouth is in the image of the nose: a gluttony and generosity, while being perfectly harmonious around a beautiful tannic frame finely wooded ... A touch of freshness authenticates its northern region of origin.



## 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)