

Cuvée des Nerleux 2020

Available in half-bottle

DOMAINE DE
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this traditional "Saumur Champigny" red wine which will delight you by its freshness and florals hints.

Production

Terroir : Clay and limestone

Grape variety : Cabernet Franc

Area: 15 hectares

Yield : 45 hl/ha

Soil worked and grass cover on alternate rows

IN CONVERSION TO ORGANIC FARMING

Vinification

Mechanical harvest from September 21th to October 01st.

Full destemming of the grapes

Short maceration of 16 days with load shedding, temperature monitoring (23-26°)

Gentle oxygenation at the end of malolactic fermentation

Alcohol: 13.5° – Acidity: 3.4

Maturation

Short, in stainless steel vats with delicate rackings

Slight oxygenation before bottling in March 2021

Serve : 15-17°

This wine can develop for 2-4 years, but it's perfect for immediate consumption

Tasting

The robe is a beautiful ruby red with sparkling purple reflections.

The nose is very jovial with its aromas of small red fruits, spring flowers and a hint of aniseed bringing a great vivifying freshness.

The mouth is supple, light, perfectly balanced as we appreciate them in the AOP Saumur Champigny. The slight impression of tannins is just enough to bring gustatory relief for agreements with summer dishes.

Jean-Michel MONNIER, oenologue

Wine Pairings

- Many cold meats (rillauds d'Anjou, rillettes, smoked ham,...)
- River fish with dense flesh with a red wine sauce
- Cold or fried black pudding, grilled pork
- Pot au feu or calf's head
- Tartares or carpaccio's beef
- Soft Cheeses (reblochon, brie, farmer's camembert,...)

Distinctions

Selection Le Point (French magazine) - September 2021