

# Les Loups Blancs 2020

DOMAINE DE  
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this complex "Saumur Blanc" aged in oak barrels.

## Production

**Terroir** : Clay and Limestone

**Grape Variety** : Chenin

**Area** : 1,5 hectares

**Yield** : 30 hl/ha

Slopes facing southwest (Brézé-sous-le-Tiron), permanent grassing

**IN CONVERSION TO ORGANIC FARMING**

## Vinification

Handpicking with rigorous control to harvest only the healthiest grapes around 14th September 2020 thanks to a systematic tasting of the grapes, before a long and delicate pressing, followed by a thorough settling at controlled temperatures. Alcoholic fermentation in barrels.

Alcohol: 15,01° - Acidity: 4.14 – Residual sugars 2.9g

## Maturation

Maturing 100% in barrels (15% new), with sprinkling of the lees for several months. Bottled summer 2021.

## Serve : 12-13°

This wine is already perfect... It will evolve without concern for 5 to 10 years

## Tasting

**The color** is serene yellow with gold - green reflections, a beautiful depth with a gorgeous brightness.

**The nose** is expressed with great delicacy and richness: white and yellow fruits, and a note of citrus. Notes of oak barrels are very light, with vanilla and oaky notes.

**The mouth** is velvety, an impression enhanced by the sweetness of the wood and the maturity of the grapes. White fruits and citrus notes give freshness at the end. Great cellaring potential.

## Wine Pairings

- Smoked and raw fish
- Crustaceans (langoustines, lobsters,...) accompanied by a cream reduction,
- Pan-fried scallops, white meats with cream sauces, sweetbreads
- Truffled white sausage
- Hard cheeses (Comté, old mimolette cheese...)

## Distinctions

Silver medal in Concours Général Agricole 2022