

Clos Paulette 2021



Amélie Neau, 9th winegrowers generation of the "Domaine de Nerleux", is offering you this "Saumur Blanc" made with old vines.



Production

Terroir : Clay and Limestone

Grape Variety : Chenin

Area : 1.5 hectares

Yield : 40 hl/ha

Location: Clos des Nerleux behind Paulette's house, in Saint-Cyr. Soil worked and grass cover on alternate rows

IN CONVERSION TO ORGANIC FARMING



Vinification

Patient expectation of the most advanced maturity possible on 29th September and 12th October 2021 to obtain beautiful yellow grapes,

Long pressing, meticulous racking with a long stay on fine lees

Alcohol: 13° - Acidity: 5.7 – Residual Sugars: <1 g



Maturation

Short maturing in tanks and filtration before bottling at the end of January 2022



Serve : 10-12°

This wine is perfect for early consumption, but it will also evolve over a few years.

DOMAINE DE
NERLEUX




Tasting

It is with a great brilliance, almost crystalline that the yellow-green **color** perfectly reflects the tonic freshness of this vintage.

Like a bouquet of spring flowers, dominated by the scent of lime and acacia, **the nose** is bright... very young. The aromas of white fruits (peaches and mirabelles), but especially citrus notes (yellow and green lemons) reinforce this olfactory dynamism.

The palate is supple, fresh, tonic, with a lively tangy touch. This beautiful, slender straightness is reinforced by the aromas of grapefruit and yellow lemons that reinforce this beautiful Ligerian impression.



Wine Pairings

- Crustacean (prawns, lobster grilled or in sauce)
- Tartar of fish, smoked fish
- Fish grilled or in a cream sauce, fish pies, crab
- White meats in partnership - Surf'n'Turf
- Goat's cheese (fresh, dry, coated with ash, cold or hot)



Awards

Bronze medal - Concours des Vins du Val de Loire 2022