

Folie des Loups Blanc

Available in Magnum

DOMAINE DE
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this crisp and refreshing sparkling white wine.

Production

Terroir : Clay and Limestone

Grape Variety : 70 % Chenin, 15% Chardonnay, 15% Cabernet Franc

Area: 3 hectares

Yield : 60 hl/ha

Situation : Hillside - permanent grass cover

IN CONVERSION TO ORGANIC FARMING

Vinification

Handpicking with perforated crates to bring the whole bunches intact to the press.

Gently pressed with selection of the first juice.

Vinified using the traditional method.

Maturation

Second fermentation In bottles

Disgorging 18 to 24 months after the second fermentation, so up to 2 years of ageing on slats

Serve : 4-5°

Conservation : between 1 to 4 years

Tasting

Fine bubbles rise in the glass and bring with them all the aromatic freshness of Chardonnay, Chenin and Cabernet franc: white fruits (pear, apple), citrus (lemon, grapefruit), flowers (lime, acacia) and dried fruits (almond, hazelnut).

The flavour, like a still warm brioche, is crisp with aromas and fresh taste by its tone.

Wine Pairings

- Fish accompanied by a creamy sauce reduction
- Casseroles or seafood tarts
- White meat in a creamy sauce, white pudding truffles, fried scallops.
- Some cheeses (comté...)

Awards

Bronze Medal - Concours Général Agricole 2022

Gold Medal - Concours National des Crémants 2018

Gold Medal - Concours des Crémants de France 2018