

Les Loups Dorés 2021

DOMAINE DE
NERLEUX

Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux" is offering you this complex and well-balanced sweet white wine.



Production

Terroir : Clay and Limestone

Grape Variety : Chenin

Area: 1 hectare

Yield : <25 hl/ha

Severe pruning and permanent grass cover.

IN CONVERSION TO ORGANIC FARMING



Vinification

Patient waiting for over-maturity of the grapes from noble rot, then harvesting by manual selection 16th October 2021.

Alcohol: 11.87° - Acidity: 4.9 – Residual sugar: 100g



Maturation

Slow natural fermentation over several weeks (without added yeast) in tanks before stopping the fermentation when the taste is deemed balanced, then a brief maturation to keep freshness before bottling in April 2022.



Serve : 5-6°

This wine is perfect for a festive and gourmet tasting now, but will evolve perfectly for 15 to 20 years



Tasting

The splendid **colour** is clear yellow, with a small gold shade but especially with almost crystalline brilliant reflections.

It is with a beautiful expression that the **nose** delivers on exotic fruit aromas!

The **mouth** is very round, tonic, with some acidity, and marked by the aromas of passion fruits.



Wine Pairings

This wine will enhance many dishes:

- Goose or duck liver, half baked or fried
- Gizzard salad and duck breasts,
- Veined cheeses (Fourme d'Ambert ...) accompanied by a piece of pear poached in the same wine, or with a spiced dread.
- Apple or apricot tarts and almond pastries
- White fruit desserts (roasted pineapple buttered and flamed with rum, cream of white fruits).



Awards

Silver medal - Concours des Vins de Saumur 2022