

# Les Loups Noirs 2019

Available in *Magnum* and *Mathusalem*

DOMAINE DE  
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this complex and full-bodied "Saumur-Champigny".

## Production

**Terroir** : Clay and Limestone

**Grape Variety** : Cabernet Franc

**Situation** : Very steep slopes (the parcel of Tire-Savatte planted in 1997). Severe pruning, tillage of alternate rows, with grassing of the other row

**Area** : 1.5 hectares

**Rendement** : 30 hl/ha

Soil worked and grass cover on alternate rows

## Vinification

Harvested by hand on October 7th 2019

Manual sorting before total destalking the grapes, long and gentle maceration: 35 days plus two small 'rack and return' cycles and temperature control (23-29°)

Alcohol: 13.8° - Acidity: 3.6

## Maturation

18 months in barrels (15% new)

Final assembly with a part of the same wine aged in tank

Bottled in March 2021.

## Serve : 18-20°

Decanting 1 to 2 hours before consumption is recommended

Conservation: 6 to 9 years

## Tasting

**The garnet colour** with ruby highlights is particularly brilliant and luminous.

**The nose** expresses finesse with aromas of cooked red fruits (strawberries, raspberries, cherries ...) a touch of black fruits and a note of sweet spices and liquorice. Moderate ageing in oak barrels delivers delicate subtle vanilla aromas, just oaky.

**The attack** is round, supple and velvety, the tannins brought by the well-ripened Cabernet Franc and the passage in barrels are almost silky.

## Wine Pairings

- Tasty red meat (grilled beef ribs with vine shoots,
- Tournedos Rossini, lamb shoulder with rosemary
- Small game birds (duck ...) or large game (wild boar, deer ...)
- Soft cheeses (reblochon, brie fermier)

## Awards

Gold medal - Concours des Vins de Saumur 2022

Gold medal - Concours des Vins du Val de Loire 2022