

Cuvée des Nerleux 2021

Available in half-bottle

DOMAINE DE
NERLEUX

Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this refreshing "Saumur Blanc" .



Production

Terroir : Clay and Limestone

Grape Variety : Chenin

Area : 3 hectares

Yield : 50 hl/ha

Located on the slopes of Brézé. Soil worked and grass cover on alternate rows

IN CONVERSION TO ORGANIC FARMING



Vinification

Manual harvesting between 1st and 4th October 2021

Long careful pressing before settling on fine lees

Fermentation at low temperature (16-17°)

Alcohol: 12.5° - Acidity: 4.8 – Residual Sugars: <1 g



Maturation

Short maturing in tanks and filtration before bottling in January 2022.



Serve : 10-12°

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



Tasting

Very pretty bright yellow serin **dress** with a green tip... a sign of a lot of youth in the image of this vintage.

The nose with great dynamism is full of freshness and liveliness mainly on aromas of white fruits (pears, granny apples), yellow (mirabelles), a touch of citrus (yellow lemons, grapefruits) and a finish of exotic fruits (mangoes, etc.).

The mouth is supple, velvety with a beautiful structure perfectly balanced. The aromas of citrus, flowers and exotic fruits combined with an impression of freshness boost the finish.



Wine Pairings

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



Awards

Gold medal - Concours des Vins de Saumur 2022

Silver medal - Concours des Vins du Val de Loire 2022