

Les Loups Noirs 2020

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 and Marcadeux). 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

IN CONVERSION TO ORGANIC FARMING

Vinification

Harvested by hand on September 29th 2020.

Manual sorting before total destalking the grapes, long and gentle maceration: 32 days with grape marc immersed at the end of fermentation

Alcohol: 13.9° - Acidity: 3.5

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 **color** with ruby reflections, of a beautiful intensity is particularly bright and luminous.

With great finesse, perfect elegance, but also a nice depth, **the nose** combines the aromas of small red fruits and black fruits, a floral touch and delicate woody and vanilla notes of its ageing in barrels.

The attack is round, soft and velvety, at the same time... the power in a velvet glove. The tannins brought by the ripe Cabernet franc and the passage in barrels structure this beautiful red wine, but they are 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)