

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 traditional "Saumur Champigny" red wine which will delight you by its freshness and florals hints.



Production

Terroir : Clay and limestone

Grape variety : Cabernet Franc

Area: 15 hectares

Yield : 45 hl/ha

Soil worked and grass cover on alternate rows

IN CONVERSION TO ORGANIC FARMING



Vinification

Mechanical harvest from October 8th to October 15th.

Full destemming of the grapes

Short maceration of 16 days with load shedding, temperature monitoring (23-26°)

Gentle oxygenation at the end of malolactic fermentation

Alcohol: 13.5° – Acidity: 3.4



Maturation

Short, in stainless steel vats with delicate rackings

Slight oxygenation before bottling in April 2022



Serve : 15 - 17°C

This wine can develop for 3-5 years, but it's perfect for immediate consumption



Tasting

The robe is a beautiful ruby red with sparkling purple reflections.

The nose is greedy, with a great freshness of aromas of small red fruits (strawberries, raspberries, cherries...), and spring flowers.

The mouth is supple, greedy and easy, velvety and fine with a hint of freshness characteristic of this vintage. The limestone terroir of this appellation confirms the great "drinkability" of its wines, ideal for warm springs and summers.

Jean-Michel MONNIER, oenologist



Wine Pairings

- Many cold meats (rillauds d'Anjou, rillettes, smoked ham,...)
- River fish with dense flesh with a red wine sauce
- Cold or fried black pudding, grilled pork
- Pot au feu or calf's head
- Tartares or carpaccio's beef
- Soft Cheeses (reblochon, brie, farmer's camembert,...)