

Folie des Loups Rosé



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this crisp and fruity sparkling rosé wine.



Production

Terroir : Clay and Limestone

Grape Variety : 85% Cabernet Franc, 15% Chenin

Area: 1.5 hectares

Yield : 60 hl/ha

Permanent grass cover

IN CONVERSION TO ORGANIC FARMING



Vinification

Handpicking with perforated crates to bring the whole bunches intact to the press.

Gently pressed with selection of the first juice.

Vinified using the traditional method.



Maturation

Second fermentation In bottles

Disgorging 24 to 36 months after the second fermentation, so from 2 to 3 years of ageing on slats



Serve : 4-5°

Conservation : between 1 to 4 years

DOMAINE DE
NERLEUX




Tasting

The colour has the delicacy of raspberry and the colour of Loire salmon. The effervescence forms a delicate creamy cord.

The nose is persistent, the red and black fruits (raspberry, strawberry, blackcurrant) bring a very nice fruity freshness.

On the palate, the impression is velvety, even unctuous. Only the sparkling fine bubbles excite the satisfied palate of the taster. The lively and subtle aromas of rose, rosemary, cherries and softwood support this interesting, softened vivacity of vanilla and liquorice.



Wine Pairings

- Ideal for an aperitif, or a summer evening
- Desserts with red fruits and chocolate



Awards

Gold Medal - Concours des Féminales 2023

Silver Medal - Prix Plaisir Bettane + Desseuve 2023