

Art des Loups 2019

Available in magnum

DOMAINE DE
NERLEUX

Amélie Neau, 9th winegrowers generation of the "Domaine de Nerleux" is offering you this sparkling white wine extra dry, which was harvested with the perfect maturity. This wine has no sugar added and will delight you thanks to the delicacy of the bubbles and its elegant aromatic complexity.



Production

Terroir : Clay and Limestone

Grape Variety : 50% Chenin, 50% Chardonnay

Area: 0.5 hectare

Yield : 30 hl/ha

Situation : Hillside - permanent grass cover

IN CONVERSION TO ORGANIC FARMING



Vinification

Handpicking the 15th and 16th September 2019, using perforated crates, selecting well ripened clusters.

Gently pressed with careful selection of juices. First fermentation in barrels, very slow to get very fine bubbles.

Alcohol: 12.79° - Acidity: 5.15 - Residual Sugars: 2g/l



Maturation

Drawing and fermentation with wine's natural sugar.

Stay on slats for more than 24 months to get the aromatic complexity and delicacy of the bubbles.

Disgorging at the end of 2022 without adding any liquor or sulphur



Serve : 4-5°

Conservation : between 1 to 4 years



Tasting

The yellow **dress** presents very pretty gold shades with delicate bubbles.

The nose of this wonderful cuvée is captivating with complexity: white fruits (peaches, apricots) are released first, then the freshness of citrus fruits (grapefruits and yellow lemons) continues, before giving way to the bewitching scents of white flowers and the woody vanilla notes of fermentation in barrels.

The mouth is round with a nice density. This wine has a nice balance with acidity and a certain roundness brought by the ripeness of the grains and partial fermentation in barrels. The mousse is fine and creamy at the same time, with a very refreshing taut finish..



Wine Pairings

An aperitif wine, it will also accompany:

- Cooked shellfish (hot oysters...)
- Smoked fish (salmon, trout, shark ...)
- Fish or scallops tartare or carpaccio with a nice olive oil
- Noble fish in a sauce (turbo, sole ...)
- White meats in a sauce
- White fruit desserts, burnt or ice cream