

Clos des Châtaîns 2021

Available in half-bottle, magnum and jéroboam

DOMAINE DE
NERLEUX

Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this lovely "Saumur Champigny" made with old vines (50 to 80 years).



Production

Terroir : Clay and Limestone

Grape Variety : Cabernet Franc

Area : 5 hectares

Rendement : 40 hl/ha

Soil worked and grass cover on alternate rows

IN CONVERSION TO ORGANIC FARMING



Vinification

Harvest on October 14 and 15, 2021.

Total destemming of grapes.

Long, gentle maceration: 19 to 21 days, controlled temperatures temperature control (23-28°C), gentle pumping over using a 20hl balloon inserted in the vat, deflated daily.

Degree: 13.7° - Acidity: 3.5



Maturation

At the end of malolactic fermentation, the wine is aerated, then racked

sparingly over the following 15 months to preserve its aromatic complexity.

Pre-assembly of the various vats in November 2022, followed by the end of ageing until bottling in December 2022.



Serve : 18-20°

Ideal immediate consumption but can evolve 5 to 7 years.



Tasting

The garnet-red color is deep and limpid. clarity.

The olfactory attack is dominated by aromas of red fruit cherries, a hint of fern and blue flowers.

The palate is both supple and round. The same aromas aromas of red berries with a hint of black fruit and licorice. notes of licorice. The tannins are silky with their small grains characteristic of the Saumur Champigny.



Wine Pairings

- Firm-fleshed fish with a reduced cream sauce of the same wine.
- Red meats (tournedos rossini, beef tartare, lamb chops...)
- Feathered game and their counterparts of farmyard
- Cheese : Brie, St Marcellin,...



Awards

Gold Medal - Concours des Vins Saumurois 2023

Bronze Medal - Concours des Vins du Val de Loire 2023