

Les Loups Dorés 2022



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux" is offering you this complex and well-balanced sweet white wine.



Production

Terroir : Clay and Limestone

Grape Variety : Chenin

Area: 1 hectare

Yield : <25 hl/ha

Severe pruning and permanent grass cover.

LABELED ORGANIC FARMING



Vinification

Wait patiently for the grapes to reach over-ripeness through noble rot and passerillage, then harvest the grapes from September 23 to 27, 2022.

Alcohol level: 11.58° - Total acidity: 3.68 - Residual sugar: 100g/l



Maturation

Slow, natural fermentation over several weeks (without yeast) in tank, before stopping fermentation when taste balance is deemed appropriate. Rapid ageing to maintain freshness and bottling in March 2023.



Serve : 5-6°C

This wine is perfect for a festive and gourmet tasting now, but will evolve perfectly for 15 to 20 years

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Tasting

The golden yellow color with green reflections is of great, almost crystalline brilliance, like the grains of chenin ripened in the hot sun of the summer of 2022 and raisined.

The nose is enticing, fruity, dominated by Mediterranean fruits: peaches, apricots with a touch of mirabelle plum and a hint of exotic fruits (passion fruit and mango).

The palate is in perfect continuity, with a beautiful suavity where the natural sweetness of the grape balances with the liveliness of the Loire chenin.



Wine Pairings

This wine will enhance many dishes:

- Goose or duck liver, half baked or fried
- Gizzard salad and duck breasts,
- Veined cheeses (Fourme d'Ambert ...) accompanied by a piece of pear poached in the same wine, or with a spiced bread.
- Apple or apricot tarts and almond pastries
- White fruit desserts (roasted pineapple buttered and flamed with rum, cream of white fruits).