

La Louve Alpha 2020



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this Saumur-Champigny", fully vinified in barrel, which will surprise you thanks to its aromatic complexity.



Production

Terroir : Clay and Limestone

Grape Variety : Cabernet Franc

Area : 1.5 hectares

Rendement : 30 hl/ha

Tire-Vaud plot, severe pruning, plowing of alternate rows, with grassing of the other row. Soil worked and grass cover on alternate rows

IN CONVERSION TO ORGANIC FARMING



Vinification

Waiting of a deep maturity of the grapes. Harvested by hand on 29th of October. Manual sorting before total destalking the grapes. Long and soft maceration in 500L new barrel : 32 days with 2 "rack and return". Manual treading (pigeage). Malolactic fermentation as well.

Degree : 13.9 - Total acidity : 3.8



Maturation

Ageing during 24 months in 220L new oak barrel.

Bottled in September 2022



Serve : 18-20°

Decanting 1 to 2 hours before consumption is recommended

Conservation: from now to 10 years

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Tasting

The **dress** inspires respect by its depth, its garnet shade of great purity.

The **nose** is released in the glass: the aromas of red and black Cabernet franc very ripe, floral notes of rose and iris, a woody sweetness - vanilla, spicy from its ageing in new barrels.

The **palate** is opulent and delicate at the same time. Rich and Ligerian with a touch of freshness. We find all the olfactory complexity of cooked red fruits and stewed black fruits, with a nuance of liquorice and woody aromas of its very particular vinification... A very successful vintage.



Wine Pairings

- Dark blood sausage, dried meats, smoked ham
- Tasty red meat (grilled beef ribs with vine shoots, Tournedos Rossini)
- Small game birds (duck ...) or large game (wild boar, deer ...)
- Soft cheeses (reblochon, brie fermier)