

# Saumur Rosé 2022

DOMAINE DE  
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this refreshing and fruity "Saumur Rosé".

## Production

**Terroir** : Clay and Limestone

**Grape variety** : 90% Cabernet Franc and 10% Cabernet Sauvignon

**Area** : 1 hectare

**Yield** : 50 hl/ha

**Situation** : on the hillsides. Soil worked with grass cover on alternate rows

**LABELED TO ORGANIC FARMING**

## Vinification

The Cabernet franc grapes were harvested on 08th October and the Cabernet Sauvignon on 28th September at beautiful maturity on the plot. The harvest has been completely destalked, then direct pressing in order to get the lightest possible outcome.

Alcohol: 13° - Acidity: 3.7 – Residual sugars <1g

## Maturation

A slight settling, then fermentation at low temperatures allowed the structure to improve and best enhance the quality potential. The short ageing has been adapted to enhance the freshness of this wine with a bottling at the end of January 2022.

## Serve : 4 à 6°C

Ideal at present - Storage : 1 to 2 years

## Tasting

Of low intensity, **the color** is pomelo color with salmon reflections.

It is with a lot of delicacy and a little restraint that **the nose** expresses itself on aromas of small red fruits, floral notes and a touch of plant. The fresh and sweet aromas of tangy candies complete the aromatic complexity.

**The mouth** is supple, airy, well balanced with a finish on liveliness and freshness.

## Wine pairings

- Salads (tabbouleh with mint salad, fresh Saumur mushrooms with lemon chive , salad, crabmeat...)
- Grilled fish (mackerel, salmon, sardines., whitebait..)
- Pizzas, and other specialties of Southern Europe Grilled white meats, poultry in sauce