

Cuvée de Printemps 2023

No sulphites

DOMAINE DE
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this pleasant "Saumur Champigny" spring red wine, without sulphites for this first vintage, which will delight you by its freshness and florals hints.

Production

Terroir : Clay and limestone

Grape variety : Cabernet Franc

Area: 1.5 hectares

Yield : 50hl/ha

Location: plot of the Commanderies, in Saint-Cyr-en-bourg. Soil worked and grass cover on alternate rows

LABELED ORGANIC FARMING

Vinification

Delicate harvest between 20th and 28th September 2023.

Full destemming of the grapes

Short maceration of few days, temperature monitoring (22-23°C) and a part in thermovinification.

NO SULPHITES

Alcohol: 13° – Acidity: 3

Maturation

Very short, in stainless steel vats with two delicate rackings.

Mild oxygenation before bottling at the end of January 2024.

Serve : 14-16°

Ideal at present - Storage : 1 to 2 years

Tasting

The color is bright, violet-red, of great purity, with blue reflections - a sign of a beautiful maturity and perfect integrity of the grapes. The tears are numerous and thin, and the disc is of a beautiful shine.

The nose features a bouquet of spring flowers (iris, violets and small field flowers) followed by aromas of red fruits (cherries, stewed strawberries and raspberry coulis...), before an amylic touch of sour candy... a fresh wine of great delicacy.

The palate is very supple, light and airy, with an explosion of red fruits dominated by raspberry fruit paste and a touch of wild strawberries, before a hint and cherries. The structure is harmonious and the tannins so supple that they fade in the mouth in the harmony of the aromas.

Wine Pairings

- Many cold meats (rillauds d'Anjou, rillettes, smoked ham,...)
- River fish with dense flesh with a red wine sauce
- Cold or fried black pudding, grilled pork
- Tartares or carpaccio's beef
- Soft Cheeses (reblochon, brie, farmer's camembert,...)