

# Cuvée des Nerleux 2022

Available in half-bottle

DOMAINE DE  
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this traditional "Saumur Champigny" red wine which will delight you by its freshness and florals hints.

## Production

**Terroir** : Clay and limestone

**Grape variety** : Cabernet Franc

**Area**: 15 hectares

**Yield** : 45 hl/ha

Soil worked and grass cover on alternate rows

**LABELED ORGANIC FARMING**

## Vinification

Harvest from 17th to 21st September 2022.

Short maceration of 16 days with load shedding, temperature monitoring (23-26°)

Gentle oxygenation at the end of malolactic fermentation

Alcohol: 13.5° – Acidity: 3.09

## Maturation

Short, in stainless steel vats with delicate rackings

Slight oxygenation before bottling in March 2023

## Serve : 15 - 17°C

This wine can develop for 3-5 years, but it's perfect for immediate consumption

## Tasting

Ruby **color** with violet highlights.

**The nose** confirms this greedy freshness, with an expression of fresh red berries fruit: strawberries, wild strawberries, fresh, juicy cherries. Floral notes of spring flowers.

This elegance is echoed on **the palate**, with a fine, supple and harmonious structure. The tannins are discreetly low-key... even if they allow for serene cellaring for at least 3 years.

*Jean-Michel MONNIER, oenologist*

## 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
- Pot au feu or calf's head
- Tartares or carpaccio's beef
- Soft Cheeses (reblochon, brie, farmer's camembert,...)

## Awards

Gold medal - Concours Général Agricole 2024

90/100 - Bettane+Desseauve 2024

Silver medal - Concours des Ligiers 2024

Silver Medal - Concours des Vins Saumurois 2023