

# SAUMUR BLANC



# Cuvée des Nerleux 2023

Available in half-bottle

DOMAINE DE  
NERLEUX



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

## Production

**Terroir** : Clay and Limestone

**Grape Variety** : Chenin

**Area** : 3 hectares

**Yield** : 50 hl/ha

Located on the slopes of Brézé. Soil worked and grass cover on alternate rows

**LABELED ORGANIC FARMING**

## Vinification

Harvest the 25th and 26th of September 2023 to keep the aromatic complexity, the freshness and the beautiful structure of the Chenin.

Long careful pressing before settling on fine lees.

Fermentation at low temperature (17-18°C)

Alcohol: 12.50° - Acidity: 4 – Residual Sugars: 0.5 g

## Maturation

Short maturing in tanks and filtration before bottling in January 2024.

## Serve : 10-12°

This wine is perfect for early consumption, but it will also evolve over a few years.

## Tasting

First, in the glass, **the color** dazzles with its purity and crystalline appearance, then the serene yellow reflections with green nuances express all the freshness and youth of the 2023 vintage.

**The nose** is a veritable "aromatic concerto"... Small white fruits, dominated by peaches, start the symphony, before exotic fruits such as mango, maracuja and lychee quickly take over amidst heady floral aromas (magnolia, seringat and honeysuckle)!

Like the nose, **the palate** is fresh and invigorating on the attack, then a fleshy envelope bewitches the palate and softens the dynamics of the 2023 vintage... Without being acidic, this one has a certain verticality as its signature...

## Wine Pairings

- Crustacean (prawns, lobster grilled or in sauce)
- Tartar of fish, smoked fish
- Fish grilled or in a cream sauce, fish pies, crab
- Goat's cheese (fresh, dry, coated with ash, cold or hot)

## Awards

Silver medal - Concours des Ligiers 2024