

# Les Loups Blancs 2022

DOMAINE DE  
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this complex "Saumur Blanc" aged in oak barrels.

## Production

**Terroir** : Clay and Limestone

**Grape Variety** : Chenin

**Area** : 1,5 hectares

**Yield** : 30 hl/ha

Slopes facing southwest (Brézé-sous-le-Tiron), permanent grassing

**LABELED ORGANIC FARMING**

## Vinification

Handpicking with rigorous control to harvest only the healthiest grapes in Septembre and 12th to a systematic tasting of the grapes, before a long and delicate pressing, followed by a thorough settling at controlled temperatures.

Alcoholic fermentation in barrels.

Alcohol: 14.5° - Acidity: 3.5 – Residual sugars: 2.5g

## Maturation

Maturing 100% in barrels (15% new), with sprinkling of the lees for several months. Bottled summer 2023.

## Serve : 12-13°

This wine is already perfect... It will evolve without concern for 5 to 10 years

## Tasting

**The robe** is magnificent, deep and dense with a serene, almost golden yellow color.

**The nose** is beautifully complex. White and yellow fruits aromas with aromas of peaches, apricots and quince, followed by floral notes of lime blossom and seringat to bring freshness, before the sweetness of woody, vanilla and toasted nuances.

**The palate** is velvety, generous and dense. All the richness of the nose is repeated, with a hint of candied citrus fruit on the finish that enhances the aftertaste and adds length and verticality.

## Wine Pairings

- Smoked and raw fish
- Crustaceans (langoustines, lobsters,...) accompanied by a cream reduction,
- Pan-fried scallops, white meats with cream sauces, sweetbreads
- Truffled white sausage
- Hard cheeses (Comté, old mimolette cheese...)

## Awards

Silver medal - Concours des Ligiers 2024

Bronze medal - Concours Général Agricole 2024