

# Les Loups Noirs 2021

Available in *Magnum* and *Mathusalem*

DOMAINE DE  
NERLEUX



Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux", is offering you this complex and full-bodied "Saumur-Champigny".

## Production

**Terroir** : Clay and Limestone

**Grape Variety** : Cabernet Franc

**Situation** : Very steep slopes (the parcel of Tire-Savatte and Marcadeux). Severe pruning, tillage of alternate rows, with grassing of the other row

**Area** : 1.5 hectares

**Rendement** : 30 hl/ha

Soil worked and grass cover on alternate rows

**IN CONVERSION TO ORGANIC FARMING**

## Vinification

Manual harvest from 14th october 2021..

Manual sorting before total destalking the grapes, long and gentle maceration: 32 days with grape marc immersed at the end of fermentation

Alcohol: 13.8° - Acidity: 3.5

## Maturation

18 months in barrels (15% new)

Final assembly with a part of the same wine aged in tank

Bottled in February 2023.

## Serve : 18-20°

Decanting 1 to 2 hours before consumption is recommended

Conservation: 6 to 9 years

## Tasting

The **color** is red with almost black highlights. The depth is strong, but the reflections are brilliant and of great purity.

On opening, the **nose** may seem discreet, but as soon as it's aired in the glass or, better still, in a decanter, black fruits take hold and anchor themselves in the olfaction (blackberries, black cherries, blackcurrants...), followed by caramelized red fruits (strawberries, raspberries). The woody, vanilla scents confirm its density, breed and depth, without imposing themselves... just supporting and enhancing the olfaction.

The **palate** is velvety, suave and beautifully crafted. The tannins are round, dense and enveloping.

## Wine Pairings

- Tasty red meat (grilled beef ribs with vine shoots,
- Tournedos Rossini, lamb shoulder with rosemary
- Small game birds (duck ...) or large game (wild boar, deer ...)
- Soft cheeses (reblochon, brie fermier)