

Saumur Rosé 2023

DOMAINE DE
NERLEUX



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

Production

Terroir : Clay and Limestone

Grape variety : 100% Cabernet Franc

Area : 1 hectare

Yield : 50 hl/ha

Situation : on the hillsides. Soil worked with grass cover on alternate rows

LABELED TO ORGANIC FARMING

Vinification

The Cabernet franc grapes were harvested the 17th of September . The harvest has been completely destalked, then direct pressing in order to get the lightest possible outcome.

Alcohol: 13° - Acidity: 3 – Residual sugars 2.5g

Maturation

A slight settling, then fermentation at low temperatures allowed the structure to improve and best enhance the quality potential.

The short ageing has been adapted to enhance the freshness of this wine with a bottling at the end of January 2024.

Serve : 4 à 6°C

Ideal at present - Storage : 1 to 2 years

Tasting

Feeble intensity the salmon-pink **color** is attractive, with grapefruit nuances.

The nose literally explodes... red berries (strawberries, raspberries, cherries...) start the olfactory symphony, then grapefruit emancipates itself before a hint of strawberry yogurt and a floral touch of wild flowers.

The attack on the palate is fine and light, with a hint of roundness and creaminess, reinforced by the tenderly milky aromas of fruit yogurt... a balanced wine of great tenderness yet dryness... for a very gourmet pleasure.

Wine pairings

- Salads (tabbouleh with mint salad, fresh Saumur mushrooms with lemon chive , salad, crabmeat...)
- Grilled fish (mackerel, salmon, sardines., whitebait..)
- Pizzas, and other specialties of Southern Europe Grilled white meats, poultry in sauce