

Les Loups Dorés 2022 Dernier Tri

 DOMAINE DE
NERLEUX


Amélie Neau, 9th generation winegrower at the "Domaine de Nerleux" is offering you this complex and well-balanced sweet white wine.



Production

Terroir : Clay and Limestone

Grape Variety : Chenin

Area: 0.5 hectare

Yield : <20 hl/ha

Severe pruning and permanent grass cover.

LABELED ORGANIC FARMING



Vinification

Hand harvesting of grapes with noble rot. Sorted in 2 consecutive passes in late September.

Natural fermentation, very slow, over several weeks (without addition of yeast) in tank. The fermentation is stopped when the balanced taste (sugar/alcohol) is considered appropriate.

Alcohol: 12° - Acidity: 1 – Residual sugars: 135 g/l



Maturation

Meticulous ageing, partly in barrels (about 10 months), to reinforce the rich aromatic complexity and the fine structure.

Bottled in October 2023



Serve : 5-6°

Can be decanted several hours before consumption.

Conservation : For life



Tasting

The wine dazzles with its golden yellow, almost straw-like hue, its luminosity and depth. As you taste it, you imagine and rediscover chenin grapes ripening in the hot sun of the summer of 2022, raisined and candied by the noble rot.

The nose continues this haunting, suave discovery. Fruity aromas of dried apricot and quince jelly meld with the woody, vanilla and spicy expression of barrel ageing and nuances of honey-gingerbread.

The palate is in perfect continuity, with great "cuddly suavity". On the finish, the natural sweetness of the grape balances with the liveliness of the Loire chenin.



Wine Pairings

- Foie gras, gizzards and duck breasts
- Blue cheese accompanied by poached pear
- Tarte tatin with apples, apricot or almond tart
- All desserts with white or acidic fruits