

SAUMUR BLANC



Clos Paulette 2023



Amélie Neau, 9th winegrower generation of the "Domaine de Nerleux", is offering you this "Saumur Blanc" made with old vines.

Production

Terroir : Clay and Limestone

Grape Variety : Chenin

Area : 1.5 hectares

Yield : 40 hl/ha

Location: Clos des Nerleux behind Paulette's house, in Saint-Cyr. Tillage/grass cover on alternate rows.

LABELED ORGANIC FARMING

Vinification

Harvested over several days from the 16th to the 22nd of September 2023 to obtain a rich aromatic complexity while keeping a touch of aromatic and structural freshness.

After pressing, careful settling with a long stay on fine lees.

Fermentation at low temperature (17-18°C)

Alcohol: 13° - Acidity: 4 – Residual Sugars: <1 g

Maturation

Short maturing in tanks and filtration before bottling at the end of January 2024.

Serve : 10-12°

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

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Tasting

As soon as it is poured into the glass, its **color** is immediately striking. A serene yellow hue with delicate, bright green reflections.

Delicate on first approach, **the nose** continues its olfactory release with great freshness, and aromas of white and yellow fruits (mirabelle plum, peaches and apricots). This is quickly followed by a hint of minerality, reminiscent of the nourishing limestone of the Saumur cellars, and finally the heady spring flowers and lime blossom characteristic of the Chenin.

The palate is astonishing: supple and round on the attack, then the presence of perlant refines the contours, bringing freshness and a dynamic tone that lengthens the finish.

Wine Pairings

- Crustacean (prawns, lobster grilled or in sauce)
- Fish tartar, smoked fish
- Grilled fish or fish in a cream sauce, fish pies, crab
- White meats in partnership - Surf'n'Turf
- Goat cheese (fresh, dry, coated with ash, cold or hot)

Awards

Gold medal - Concours Mondial des Féminales 2024

Gold medal - Concours des Vins Saumurois 2024