

CUVÉE DES NERLEUX BLANC



The name of the estate is a testimony of the times when the wolf was an animal roaming our countryside. Nerleux means “Black Wolves” in old French. On the estate of the Domaine de Nerleux, wolves made way a long time ago for the vines and the noise of the clippers replaced the howling.

The nobility of the wolves and men alike left a lasting impression on the estate, its terroir and then its wines. The Neau family took over the estate in 1870. Since then, nine generations of winemakers succeeded each other until Amélie, the first woman of this lineage, took over.

Amélie did not wait long before putting her imprint on the Domaine de Nerleux, starting the conversion to organic viticulture. This change was made little by little, starting with the work on the soil. Hectare by hectare, chemical weeding was replaced by mechanical weeding and even manual weeding in some plots.

Hedges, sources of biodiversity, have also been planted again in some plots as part of a project of the Syndicat du Saumur-Champigny. This syndicate has always had at heart to help winemakers evolve towards more respectful approach to the environment.

The land the estate is located on is made of “tuffeau”, a limestone typical of the Saumur-Champigny appellation. This lovely stone gives the wines of the Domaine de Nerleux their typicality. Its porosity allows it to retain water to give it back later to the vines at the moment they need it the most. On the vine stocks, the leaves remain green even during the times of drought, a major asset during this era of global warming. These remarkable characteristics combined with Chenin for the Saumur Blanc and with Cabernet Franc for the Saumur-Champigny give a lot of freshness to the wines of the family estate.

VINIFICATION

Manual harvest in small grapes. Selection of bunches and destemming. Long, gentle pressing process before fermentation in stainless steel tanks. Maturation on fine lees for four months.



SKU: 857505

Region	Loire
Classification	Saumur AOC
Vintage	2020
Grapes	100% Chenin Blanc
Vineyard	2 ha vineyard, organically farmed
Soil Composition	Clay and limestone
Vineyard Training	Guyot
Density/Yield	45 hl/ha
Fermentation	Manual harvest in small grapes. Selection of bunches and destemming. Long, gentle pressing process before fermentation in stainless steel tanks. Maturation on fine lees for four months.
Alcohol	13.5%
Residual Sugar	3.0 g/l
PH	3.5 g/l
TA	3.5 g/l
Free SO2	25 mg/l
Total SO2	54 mg/l

TASTING NOTES

The color is yellow with delicate green gold reflections. There is a beautiful freshness in the nose. You can find white peaches, yellow plum, citrus and also exotic fruits (mango) and floral notes. The finish is velvety and harmonious.

PAIRING SUGGESTION

A great choice with fish tartare, smoked salmon, grilled fish, and lobster in cream sauce. Also delicious with fish pies and goat cheese.