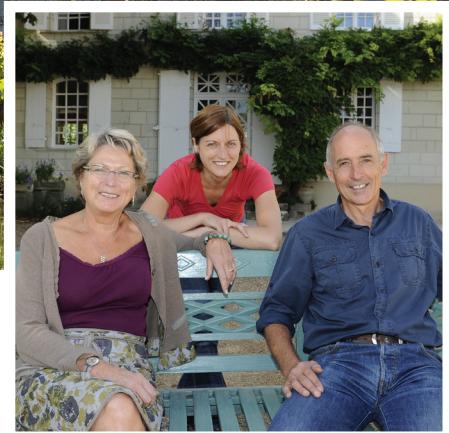


A wonderfully light, delicate sparkling rosé with loads of fresh berry aromas and an elegant structure.

CRÉMANT DE LOIRE FOLIE DES LOUPS ROSÉ



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 harvesting by small crates followed by a selection of the bunches and destemming. Temperature-controlled fermentation of first-run juice in stainless steel tanks, followed by a second fermentation from 24 to 36 months in the bottle before disgorgement.

CRÉMANT DE LOIRE FOLIE DES LOUPS ROSÉ



SKU: 857504

Region	Loire
Classification	Crémant de Loire AOC
Vintage	NV
Grapes	85% Cabernet Franc, 15% Chenin Blanc
Vineyard	Organically farmed single vineyard
Soil Composition	Clay and limestone
Vineyard Training	Guyot
Density/Yield	60 hl/ha
Fermentation	Manual harvesting by small crates followed by a selection of the bunches and destemming. Temperature-controlled fermentation of first-run juice in stainless steel tanks, followed by a second fermentation from 24 to 36 months in the bottle before disgorgement.
Alcohol	12.5%
Residual Sugar	8.0 g/l
PH	3.35 g/l
TA	4.75 g/l
Free SO2	50 mg/l
Total SO2	110 mg/l

TASTING NOTES

The colour has the delicacy of raspberry and Loire salmon. The effervescence forms a delicate creamy cord. The nose is persistent, the red and black fruits (raspberry, wild strawberry, blackcurrant) bring a very nice fruity freshness. On the palate, the impression is velvety, even unctuous. The lively and subtle aromas of roses, rosemary, and cherries support the interesting, softened vivacity of vanilla and licorice.

PAIRING SUGGESTION

An ideal aperitif on a summer evening, or with salmon tartare. An elegant and refreshing accompaniment to desserts with red fruit and chocolate.