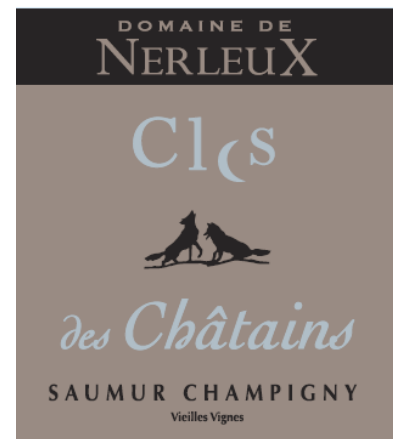


DOMAINE DE
NERLEUX



SAUMUR CHAMPIGNY

Clos des Châtains 2010



<u>Area</u> :	7 hectares planted between 1933 and 1950. Vines supported on wires. Permanent grass cover; 50% perennial tufted fescue grasses.
<u>Grape variety</u> :	Cabernet Franc 100%.
<u>Geographic Statement</u>	Hillside and mid-slopes. South/south-west exposure.
<u>Soil</u> :	Silt-laden sand. Light ground 10-20cm.
<u>Subsoil</u> :	Chalk tufa of the Middle Turonian (upper Cretaceous) period. This very permeable lower level allows the roots of the vine to draw its water resources up to 15/20 metres deep and so the vines never suffer from drought, improving the ripening of the grapes.
<u>Winemaking</u> :	Conscientious work in the vineyard: adapted to the AOC, weeding between the rows, Loading of vines naturally controlled without resorting to thinning. Controls of maturity and tasting the grapes and every three days to determine the optimal date of harvest (10 to 15 October 2010) for a perfectly ripeness of the Cabernet franc. Picking off all the grapes, then sorting on a table. Maceration conditions are adapted to suit the year (temperature control between 23 and 29°C, 26 days of gentle extraction). At the end of malolactic fermentation, after a second racking, the wine is oxygenated by bubbling with compressed air in order to enhance aromatic complexity, and develop the body. Before the summer, assembly of the various cuvees, and completion of the ageing in vats until bottling in December 2010. 45 hectolitres per hectare. Degree: 13°8 - Total acidity: 3.7g - Residual sugar: 0g.
<u>Production</u> :	40 000 bottles.
<u>Tasting</u> :	The presentation is magnificent, dense with great depth. The colour is garnet, very dark purple on the edges and almost black in the heart of glass. The nose is very expressive, open and charming, with a predominance of cooked red fruits (raspberries, strawberries), caramelised and gently stewed very dark fruits (blackberries, blueberries ...), before a touch of liquorice brings sweetness and complexity. Ample in the mouth, smooth and totally generous where the finesse and elegance prevail!
<u>Association</u> :	Tasty red meat (prime rib, steaks, lamb shoulder, large game joint), small game birds (duck ...), cheese whether with a natural rind (Brie, Saint Marcellin) or washed rind (Livarot , Pont L'Eveque, Epoisses, Reblochon).
<u>Consumption</u> :	Decanting one hour in advance recommended. Serve at room temperature (18°-20°).
<u>Ageing</u> :	This already complex and handsome wine may evolve for up to 10 years, possibly more, if storage conditions are good.