

Le Fief Noir Anjou "L'âme de fond" (chenin) dry white 2020



LE FIEF NOIR

Product price:

€150.00

Product features:

Area: LOIRE

Winemaker: Alexis Soulas et Dominique Sirot
(LE FIEF NOIR)

Vintage: 2020

Appellation: Anjou

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chenin

Alcool: 13,5

Product short description:

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**PRESENTATION OF THE DOMAINE LE FIEF NOIR
+ ALL ITS OTHER VINTAGES IN STOCK**

Le Fief Noir Anjou "L'âme de fond" (chenin) dry white 2018

Technical sheet written by the domain:

Grapes : 100% Chenin

Terroir : sand and gravel on schist

Age of grapevines : 45 years old

Cultivation : Pruning in simple Guyot, spring disbudding and summer green harvest. Tillage and cavaillon all rows. This ploughing favors the deep rooting of the vine, which resists the excessive or shortage water.

Grape Harvest : Manual in slatted crates of 12 kg to avoid the squashing of the berries. We did a selection a few days before the harvest to leave only perfect grapes. Consequently, we did an other selection during the harvest, the aim is to keep mature and healthy grapes (noble one botrytis).

Vinification : Direct pressuring. Fermentation in tanks. Malolactic fermentation. Maturation in oak barrel (2/3) and amphoras (1/3) during 12 months.

Tasting : Light yellow with golden hints. A complex nose with minerality and white fruits notes. Dense and intense in the mouth with a delicate acidic streak.

Accompaniment : The poulard one of Bresse with morels, Scallop carpacci, cabécou...