

Le Fief Noir "La Mignonne" Coteau du Layon 1er Cru Chaume blanc moelleux 2018 (50 cl)



LE FIEF NOIR

Product price:

€102.00

Product features:

Area: LOIRE

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

Vintage: 2018

Appellation: Coteaux du Layon

Color: Sweet white

Unit Price: 30-50 €

Size: 50 cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chenin

Product short description:

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

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Technical sheet written by the domain:

Grapes : 100% Chenin

Terroir : Sand and gravel on schist

Age of grapevines : 45 years old

Cultivation : Pruning in cordon de Royat, spring disbudding and

summer green harvest. Tillage and cavaillon all rows. This ploughing favors the deep rooting of the vine, which resists the excess or shortage water.

Grape harvest : Manual with a selection. We did a selection a few days before the harvest leaving only perfect grapes, then 2 selections 10 days apart to harvest only botrytised grapes. We are not in a race to concentrate the wine but more in a search for balance and freshness.

Vinification : Direct pressing with pneumatic press. Fermentation in barrels of 300L with wild yeasts. Maturation in barrels during 12 months.

Tasting : Golden color with amber tints. Strength nose and passing from exotic fruit to dried fruit, then to plum with brandy. Powerful mouth and infinite. well-structured and balanced, this is an elegant and fresh wine that will truly tempt your taste buds.

Accompaniment : Blue-veined cheese, profiterole with prawns, Slices of duck foie gras pan, apple and prune charlotte...