

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



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

LE FIEF NOIR

Product short description:

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PRESENTATION OF THE DOMAINE LE FIEF NOIR

+ ALL ITS OTHER VINTAGES IN STOCK Le Fief Noir "La Mignonne" Coteau du Layon
1er Cru Chaume blanc moelleux 2018 (50 cl)

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 excesse 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. Strenght nose and passing from exotic fruit to dried fruit, then to plum with brandy. Powerfull 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...