

Le Fief Noir Anjou "L'échappée" (chenin) dry white 2022



LE FIEF NOIR

Product price:

€84.00

Product features:

Area: LOIRE

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

Vintage: 2022

Appellation: Anjou

Color: dry white

Unit Price: 10-15 €

Size: 75cl

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 : Clayey-gravelly sand on schist

Age of grapevines : 25 years old Cultivation : Pruning in simple Guyot, spring disbudding and leaf removal. Tillage and cavillon 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. We did a selection a few days before the harvest leaving only perfect grapes. The grapevine concentrates all of his energy in the harvest.

Vinification : Direct pressing in a pneumatic press and juice separation. The two fermentations, alcoholic and malolactic, take place in steel tank using wild yeasts and lactic bacteria. Maturing in vats during 6 months and the lees are stirred up on a weekly basis.

Tasting : Lemon yellow color with silver and green reflections. Very expressive nose with juicy pear, pineapple and peach notes. The mouth distinguishes in roundness and balance of the wine, and ends on minerality. We find a great fruit taste and zest of citrus fruits notes at the end.

Accompaniment : bar in the oven, asparagus risotto, Valencay goat cheese...