

# Le Fief Noir Val de Loire "Ô Temps Suspends Ton Vol" pet nat 100% chenin extra dry white 2022



**Product price:**

**€102.00**

**Product features:**

Area: LOIRE

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

Vintage: 2022

Appellation: Vin de France

Color: sparkling white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: chenin

LE FIEF NOIR

**Product short description:**

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**PRÉSENTATION DU DOMAINE LE FIEF NOIR**  
**+ TOUTES SES AUTRES CUVÉES EN STOCK**

**Le Fief Noir Val de Loire "Ô Temps Suspend Ton Vol" pet nat 100% chenin extra dry white 2022**

**Grape :** 100% Chenin

**Terroir :** Sand and gravel on schist

**Age of grapevines :** 25 years old

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**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 excess or shortage water.

**Grape harvest** : Manual in slatted crates of 12 kg.

**Vinification** : Direct pressing in a pneumatic press and juice separation. Fermentation takes place in concrete tank using wild yeasts. Maturing in vats during 3 months and the lees are stirred up on a weekly basis. Then, laid on rack minimum of 36 months.

**Tasting** : Light yellow with green hints. A fresh and fruity nose with peach and brioche. The mouth distinguishes in wine roundness and balance. We find brioche notes at the end.

**Accompaniment** : Vol au vent de ris de veau, white chocolate merveilleux, cherry clafoutis ...