

Le Fief Noir Anjou "Somnambule" red 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: red

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: cabernet franc

Product short description:

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**PRESENTATION OF THE DOMAINE LE FIEF NOIR
+ ALL ITS OTHER VINTAGES IN STOCK Le Fief Noir Anjou "Somnambule" red 2022**

Technical sheet written by the domain:

Grapes : 90% Cabernet franc ; 10% Grolleau

Terroir : clayey sand on alteration of schist

Age of grapevines : 30 years old

Cultivation : Pruning in Guyot simple and Cordon de Royat, spring disbudding and leaf removal. Tillage and cavaillon all rows. This ploughing favors the deep rooting of the vine, which resists excess 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. That represented 90% of the volume. The grapevine concentrates all of his energy in the harvest.

Vinification : Maceration of partly destemmed bunches during 15 days. Maceration in concrete tanks with wild yeast. Matured in vasts for 6 months.

Tasting : Ruby red colour. The nose is plaisant and expressive, with red fruits notes. We can distinguish especially strawberry and balckcurrant aromas. The mouth is distinct with freshness, suppleness and roundness. We find a rich and intensive ending with blackcurrant and cherry aromas.

Accompaniment : Venitian style veal liver, grilled fillet of duck, snails garlic herb butter...