

# 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:**

This cuvée from Fief Noir surprises with its complexity, undoubtedly due to the skillful blend of cabernet franc and grolleau. An organic delight, already approachable, that will improve in the months to come.

## **Product description:**

**PRESENTATION OF DOMAINE LE FIEF NOIR**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

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## **Technical sheet written by the domaine:**

**Grape variety:** 90% cabernet franc; 10% grolleau

**Soil:** clay-sandy on schist alteration

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**Age of the vines:** 30 years

**Farming:** simple guyot pruning, bud thinning followed by leaf removal in spring. Soil and row work in all rows. This plowing promotes deep rooting of the vine, allowing it to better withstand excesses and shortages of water.

**Harvest:** manual in ventilated crates of 12 kg. We perform a negative sorting a few days before the harvest, leaving only perfectly healthy bunches. The vine then fully concentrates its energy on the still-standing harvest.

**Vinification:** whole-cluster maceration for 15 days. Fermentation in concrete tank with indigenous yeasts. Aging in tank for about 6 months.

**Tasting:** ruby red color. Expressive and pleasant nose, with notes of red fruits. Particularly distinct aromas of strawberry and blackcurrant. The palate is marked by softness and roundness. A rich and intense finish with aromas of blackcurrant and black cherry.

**Culinary pairings:** chevrotin, venison, snails in garlic parsley butter, sautéed mushrooms...