

Le Fief Noir Anjou "L'échappée" (chenin) dry white 2023



LE FIEF NOIR

Product price:

€90.00

Product features:

Area: LOIRE

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

Vintage: 2023

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:

A lovely chenin marked by roundness and balance. A very pure expression of the Angers terroir.

Product description:

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

Le Fief Noir Anjou "L'échappée" (chenin) dry white 2023

Technical sheet written by the domaine:

Grape variety : 100% Chenin

Soil : sandy clay-gravel on schist

Vine age : 25 years Cultivation: simple guyot pruning, bud thinning followed by leaf removal in spring. Soil and mound work in all rows. This plowing promotes deep rooting of the vine, making it more resilient to both excess and lack 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.

Winemaking : direct pressing with pneumatic press and juice separation. Fermentation in stainless steel tanks with indigenous yeasts. Malolactic fermentation. Aging in tank for 6 months with weekly stirring of the lees.

Tasting : pale yellow color with silver reflections. Very expressive nose with notes of brioche, pineapple, and flint. The palate is marked by roundness and balance. The minerality from the nose is present, along with citrus zest notes in the finish.

Culinary pairings : Jerusalem artichoke velouté, scallop risotto, stuffed sea bass with Brocciu, Picodon from Drôme...