

Le Fief Noir Anjou "L'ame de Fond" (chenin) dry white 2022



LE FIEF NOIR

Product price:

€144.00

Product features:

Area: LOIRE

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

Vintage: 2022

Appellation: Anjou

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chenin

Product short description:

A great chenin, full of intensity and perfectly balanced. It will be superb after a few years of aging if you resist the temptation to drink it now... even though it is already so good in 2024 :-)

Product description:

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

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Technical sheet written by the domaine:

Location : In the heart of Anjou Noir near Angers in the municipality of Saint-Lambert du Lattay.

Grape variety : 100% Chenin

Soil : sand and gravel on schist

Age of the vines : 45 years

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

Harvest : manual in ventilated crates of 12 kg to avoid crushing the berries. We perform a negative sorting a few days before the harvest, leaving only perfectly healthy bunches. We then carry out a positive sorting during the harvest, aiming for ripe and healthy grapes (no botrytized berries).

Vinification : direct pressing with a press. Fermentation in tank. Malolactic fermentation. Aging in barrel (2/3) and in jar (1/3) for 12 months.

Tasting : pale yellow color with golden reflections. Complex nose combining minerality with notes of white-fleshed fruits. A dense and intense palate with a beautiful acidic structure.

Culinary Pairings : Bresse chicken with morels, scallop carpaccio, cabécou de Joursac ...