

# Le Fief Noir Anjou "Contact" orange 2022

**Product price:**

**€108.00**

**Product features:**

Area: LOIRE

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

Vintage: 2022

Appellation: Anjou

Color: orange

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: chenin



**Product short description:**

The domaine offers us a new definition of chenin, marked by maceration, which expresses itself, among other things, through notes of citrus peels. A cuvée not to be shared with just any palate, as it is quite surprising... As its name suggests, this wine called "orange" results from the prolonged contact between the grape skin and the juice, hence this attractive color and the well-present tannins in what is still fundamentally a "white" wine.

**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:** 100% Chenin

**Soil:** sand and gravel on schist

**Age of the vines:** 40 years

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

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**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:** One month maceration with whole berries. Fermentation in stainless steel tanks with indigenous yeasts. Malolactic fermentation. Aging in amphora for 6 months.

**Tasting:** Intense notes of orange peel, full and powerful mouthfeel, persistent finish with citrus notes.

**Culinary pairings:** Duck à l'orange, Venison tartare, Vegetable curry, Scallops with orange caramel, Salers...