

Le Fief Noir "Révolution" (pineau d'Aunis) red 2023

Product price:

€108.00



Product features:

Area: LOIRE

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

Vintage: 2023

Appellation: Anjou

Color: red

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot d'aunis

Product short description:

Le Fief Noir finally offers us a cuvée 100% pineau d'Aunis, a grape variety that we particularly appreciate for its lightness in alcohol, its notes of white pepper, small red fruits, and violet. Ideal in spring to accompany the first asparagus, tomatoes, and peas!

Product description:

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

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Technical sheet written by the domaine:

Grape variety: 100% Pineau d'Aunis

Soil: Clay-gravel sands on Schist

Age of the vines: 60 years

Culture: A blend of two plots of Pineau d'Aunis. We place great importance on respecting the plant that gives us grapes. This is reflected in the particular attention we pay to the sap flow within each vine. We practice gentle pruning and green work to limit the trauma related to cuts that generate obstacles to the flow. We adapt the leaf removal practice to the vintage so that the grapes benefit from morning

sunlight. The soils are worked under the row, and the grassing is controlled in the inter-row. The vine rewards this attention a hundredfold by producing concentrated grapes with complete and homogeneous maturity.

Harvest: Manual harvesting in ventilated 200 kg bins. Green harvesting during the summer allows us to eliminate clusters that are lagging behind in ripening. The vine then fully concentrates its energy on the harvest still on the vine. We carry out sorting in the vineyard during the harvest to keep only perfectly healthy clusters.

Vinification: 12 days of maceration with whole clusters. Fermentation in stainless steel tanks with indigenous yeasts. Malolactic fermentation.
Aging in amphora for 6 months.

Tasting: On the nose and palate, the characteristic notes of the grape variety emerge: white pepper is combined with aromas of small red fruits and violet. The palate is supple and powerful.

Culinary pairings: Pork ribs, stuffed tomatoes and zucchini, blond liver quenelles, celery puree, Ossau-iraty ...