

# Le Fief Noir Anjou "Potardière" (chenin) dry white 2022

**Product price:**

**€168.00**



**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:**

Our favorite wine at fief noir. It captivated us in early 2025 during our first tasting. A sumptuous chenin with a very floral and lemony aroma, and a finish with almost salty minerality. Magnificent.

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**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:** Aeolian sands over Schist

**Vine age:** 40 years

**Terroir:** At Potardière, we are now at the heart of Saint Lambert, but it is primarily the top of the slope and the beginning of the plateau. It is here that the wind has delicately deposited fine sands over the clays and schist. Thus, it is a terroir characterized by lightness that produces very precise and chiseled wines. Its southern exposure gives it early ripening, making it the first parcel we harvest.

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**Harvest:** The harvest is done manually in bins to avoid crushing the berries. About a week before the harvest, we perform a negative sorting, leaving only perfectly healthy bunches. A positive sorting during the harvest allows us to refine the process and obtain ripe and healthy grapes (no botrytized berries).

**Winemaking:** Direct pressing with a pneumatic press, separation of the presses, and fermentation without additives using indigenous yeasts are the main characteristics of our winemaking process. We vinify this wine in large clay amphorae and in 500-liter barrels, then we age it for 12 months. The wines are regularly stirred during aging. The clay, a very slightly porous material, provides the wine with small amounts of oxygen while limiting the complete sedimentation of the lees. The wood, on the other hand, will support and develop the power of these refined wines. This slow and moderate oxygen input, combined with the contact with the lees and these noble materials, will allow the wine to refine its structure and develop an intense and complex bouquet.

**Tasting:** Lively and fresh palate, very precise with a salivating finish. Aromatics are very floral and citrusy.

**Culinary pairings:** White fish with vinaigrette, artichoke barigoule, Valençay...