

# Le Fief Noir Val de Loire "Ô Temps Suspend Ton Vol" pet nat extra brut rosé 2024



LE FIEF NOIR

**Product price:**

**€102.00**

**Product features:**

Area: LOIRE

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

Vintage: 2024

Appellation: Crémant de Loire

Color: sparkling pink

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: pinot d'aunis

## **Product short description:**

For this price, we really enjoyed it (the packaging too, by the way!). A simple and unique profile, very "natural." Quite different from the traditional Crémants de Loire. Very original.

## **Product description:**

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

**Le Fief Noir "Ô Temps Suspends ton Vol" Pét-Nat extra brut rosé 2024**

**Grape Variety** : 50% Pineau d'Aunis, 50% Cabernet Franc

**Soil** : Clayey sands on Schist

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**Age of Vines** : 30 years

**Cultivation** : 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 create 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 rows, and grass cover is controlled in the inter-row.

The vine rewards us a hundredfold for this attention by producing concentrated grapes with complete and homogeneous ripeness.

**Harvest** : Manual in ventilated 200 kg boxes

**Vinification** : Saignée from a tank of Pineau d'Aunis and one from a tank of Cabernet Franc after 12 hours of maceration. Fermentation in stainless steel tanks with indigenous yeasts. Bottling at the end of fermentation with residual sugars. Secondary fermentation of 4 to 6 months on the lees, followed by riddling and disgorgement. Extra-brut.

**Tasting** : Pale pink color. An intense and clear nose with notes of white pepper, peony, and raspberry. The palate is taut and racy. Freshness and minerality dominate.

**Culinary Pairings** : Aperitif, sushi, prawns, summer salad...