

Le Fief Noir Val de Loire "Ô Temps Suspends Ton Vol" pet nat 100% chenin extra dry white 2024



LE FIEF NOIR

Product price:

€102.00

Product features:

Area: LOIRE

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

Vintage: 2024

Appellation: Vin de France

Color: sparkling white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: chenin

Product short description:

For this price, we really enjoyed it (the packaging is lovely too, a very beautiful bottle!). A simple and unique profile, very "natural." Quite different from the traditional Crémants de Loire, it is indeed a very original "Vin de France."

Product description:

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

Le Fief Noir "Ô Temps Suspends Ton Vol" pet nat 100% chenin extra brut white 2024

Grape Variety : 100% Chenin

Soil : Sand and gravel on schist

Age of Vines : 30 years

Farming : We place great importance on respecting the plant that gives us grapes. This is reflected in the special attention we pay to the sap flow within each vine. We practice gentle pruning and green work to limit 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 vine, 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.

Winemaking : Direct pressing with a pneumatic press and juice separation. 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 lees, followed by riddling and disgorgement. Extra-brut.

Tasting : Pale yellow color with green reflections. A fresh and fruity nose with notes of fresh apples, white Williams pears, and brioche. The palate combines roundness and freshness. The bubbles are delicate, allowing the freshness and nobility of the chenin to express itself.

Culinary Pairings : Vol-au-vent of sweetbreads, White chocolate merveilleux, cherry clafoutis...