

# Le Fief Noir Anjou "L'échappée" (chenin) dry white 2024



LE FIEF NOIR

**Product price:**

**€84.00**

**Product features:**

Area: LOIRE

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

Vintage: 2024

Appellation: Anjou

Color: dry white

Unit Price: 10-15 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: chenin

**Product short description:**

A lovely chenin marked by roundness and balance. A very pure expression of the Anjou terroir.

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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:** sandy clay-gravel on schist

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**Age of the vines:** 25 years **Cultivation:** simple guyot pruning, bud thinning, and leaf removal in spring. Soil and ridge work in all rows. This tillage promotes deep rooting of the vine, allowing it to better withstand excesses and shortages of water.

**Harvest:** manual in ventilated crates of 12 kg. We perform a negative selection a few days before the harvest, leaving only perfectly healthy bunches. The vine then fully concentrates its energy on the still-standing harvest.

**Vinification:** direct pressing with a pneumatic press and juice separation. Fermentation in stainless steel tanks with indigenous yeasts. Malolactic fermentation. Aging in tank for 6 months with weekly stirring of the lees.

**Tasting:** pale yellow color with silver reflections. Very expressive nose with notes of brioche, pineapple, and flint. The palate is marked by roundness and balance. The minerality from the nose is present, along with citrus zest notes in the finish.

**Culinary pairings:** Jerusalem artichoke velouté, scallop risotto, stuffed sea bass with Brocciu, Picodon from Drôme...