

Store name

Le Fief Noir Val de Loire "Ô Temps Suspend
Ton Vol" pet nat 100% chenin extra dry white
2022

Product price:

€17.00



LE FIEF NOIR

Product features:

Area: LOIRE

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

Vintage: 2022

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 description:

PRÉSENTATION DU DOMAINE LE FIEF NOIR

+ TOUTES SES AUTRES CUVÉES EN STOCK Le Fief Noir Val de Loire "Ô Temps Suspend Ton Vol" pet nat 100% chenin extra dry white 2022

Grape : 100% Chenin

Terroir : Sand and gravel on schist

Age of grapevines : 25 years old

Cultivation : Pruning in simple Guyot, spring disbudding and summer green harvest. Tillage and cavaillon all rows. This ploughing favors the deep rooting of the vine, which resists the excess or shortage water.

Grape harvest : Manual in slatted crates of 12 kg.

Vinification : Direct pressing in a pneumatic press and juice separation. Fermentation takes place in concrete tank using wild yeasts. Maturing in vats during 3 months and the lees are stirred up on a weekly basis. Then, laid on rack minimum of 36 months.

Tasting : Light yellow with green hints. A fresh and fruity nose with peach and brioche. The mouth distinguishes in wine roundness and balance. We find brioche notes at the end.

Accompaniment : Vol au vent de ris de veau, white chocolate merveilleux, cherry clafoutis

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Product short description: