



DOMAINE LE FIEF NOIR

Anjou Blanc 'Contact'

Bound by devout dedication to these northern lands as well as the communal hands needed to produce world-class wines, winemakers Dominique Sirot and Alexis Soulas have put their heart, soul and extensive knowledge into capturing the power and finesse of Anjou's mineral-rich, "noir" soils in every bottle. All farming at Fief Noir is organically and biodynamically guided, with the goal of bringing "the flow of sap right into the glass." Their wines, marked by a riveting freshness and luminous character, set a new standard not just for Anjou but also for the Loire Valley.



WINERY: Domaine Le Fief Noir

WINEMAKERS: Dominique Sirot and Alexis Soulas

ESTABLISHED: 2014

REGION: FRANCE • Loire Valley • Saint Lambert du Lattay

APPELLATION: Anjou AOC

BLEND: 100% Chenin Blanc

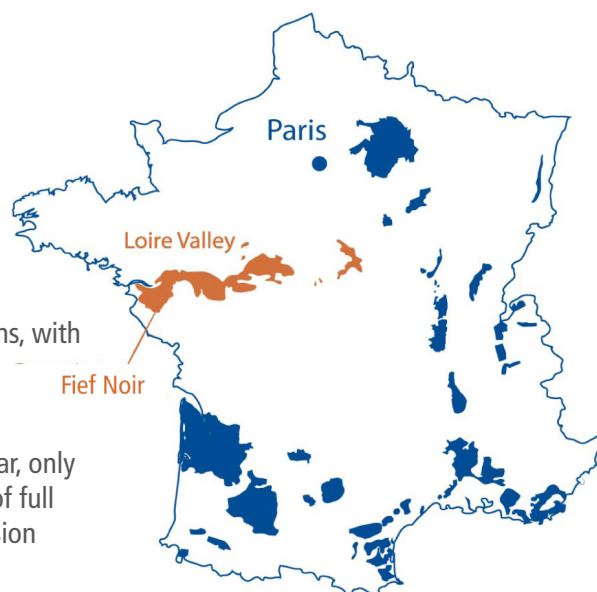
VINEYARDS: A selection of fruit from plots with a range of expositions, with soils a mix of sand and gravel, with subsoils of black schist.

AGE OF VINES: 40 years

WINEMAKING: Hand-harvested; strict selection in the fields and cellar, only the healthiest grapes. Macerated on the skins for one month, a mix of full cluster and destemmed fruit (layered in the tank). Malolactic conversion allowed. Aged in terracotta amphora for 6 months. Unfined.

TASTING IMPRESSIONS: Aromas suggest yellow peaches and orange zest, Blenheim apricot, quince paste, peppery. Bright and savory; complex

PAIRING SUGGESTIONS: As an aperitif; roasted chicken with fresh herbs; regional goat cheese; French pâté with green peppercorns



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