

DOMAINE LE FIEF NOIR

Coteau du Layon 1er Cru 'La Mignonne'

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: Coteau du Layon AOC

BLEND: 100% Chenin Blanc

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

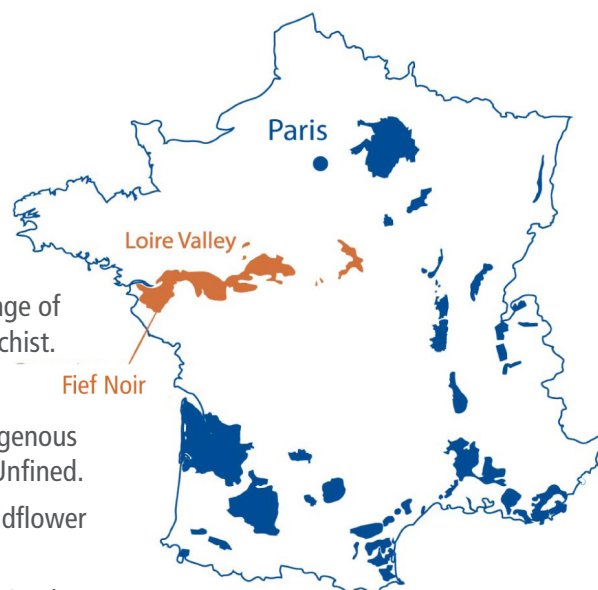
AGE OF VINES: 45 years

WINEMAKING: Hand-harvested. Pressed directly; fermented on indigenous yeasts in 300L older French oak casks. Aged in cask for 12 months. Unfined.

TASTING IMPRESSIONS: Aromas suggest mango, dried apricots, wildflower honey, small red fruits, very complex. Structured and balanced; fresh.

PAIRING SUGGESTIONS: As an aperitif; fresh fruits in cream; blue-veined cheeses

NOTES: La Mignonne in French means "lovely" or "sweetie."



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