

DOMAINE LE FIEF NOIR 'Ô Temps Suspends Ton Vol' Pétillant naturel

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: Vin de France **BLEND:** 100% Chenin Blanc

VINEYARDS: A selection of fruit from plots with a range of expositions, with

soils rich in sand and gravel, and subsoils of black schist.

AGE OF VINES: 20-45 years

WINEMAKING: Hand-harvested. Pressed directly; only the "heart" of the press wine kept. Fermented on indigenous yeasts in steel tanks. Bottled near the end of fermentation, with some residual sugar. Aged for 4 months in bottle, with regular riddling. No added sugars at disgorgement (ancestral method; "pet-nat"). Extra brut; residual sugar less than 1.5g/L.

TASTING IMPRESSIONS: Aromas suggest stone fruits, brioche, crushed stones, citrus zest. Round and balanced, good energy. Delicate bubble.

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

NOTES: "O Temps..." is a line from the poem, "The Lake" by French poet Alphonse de Lamartine (1790-1869) from his collection, *Méditations* poétiques. It describes a desire to stop time and savor moments of beauty and love, before they are lost,

