



DOMAINE LE FIEF NOIR

Anjou Blanc 'L'Échappée'

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 vineyards with varying expositions, on soils that mix clay and sand, with subsoils of black, mineral-rich schist (slate), the "black soils" of Anjou.

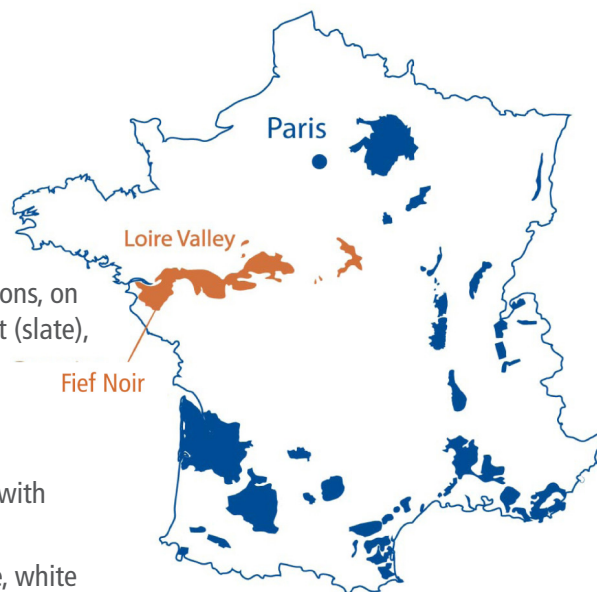
AGE OF VINES: 30-50 years

WINEMAKING: Hand-harvested. Pressed directly and fermented on indigenous yeasts in stainless steel tank. Aged in tank for 6 months, with lees stirring. Unfined.

TASTING IMPRESSIONS: Aromas suggest green pear, fresh pineapple, white peach. Round, juicy and fresh; sapid, with crushed stones and citrus zest on the finish.

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

NOTES: L'Échappée in French means "the escape."



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