



DOMAINE LE FIEF NOIR

Anjou Rouge 'Somnambule'

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: 90% Cabernet Franc and 10% Grolleau

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

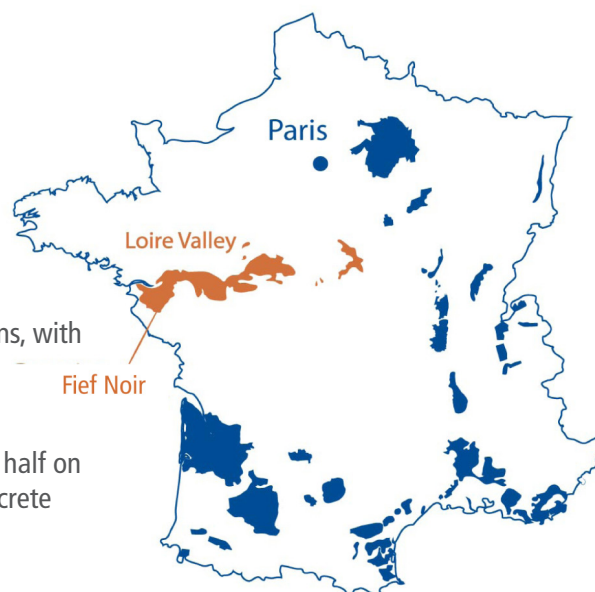
AGE OF VINES: 30 years

WINEMAKING: Hand-harvested. Maceration half on full cluster and half on destemmed fruit for 15 days. Fermented on indigenous yeasts in concrete tanks. Aged in concrete tanks for 6 months. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas suggest red fruits and spice, wild strawberry and blackcurrants. Fresh, supple and round; tangy finish

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

NOTES: Somnambule in French means "sleepwalker."



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