



# Le Fief Noir

<u>Country</u>	France
<u>Region</u>	Loire
<u>Appellation(s)</u>	Anjou
<u>Producers</u>	Alexis Soulas and Dominique Sirot
<u>Year Founded</u>	2014
<u>Annual Production Total</u>	12,500 cases
<u>Farming</u>	Organic
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	20 ha



Le Fief Noir is the realization of a dream of two young wine makers, Dominique Sirot and Alexis Soulas, who met one another while working in Corsica. After visiting dozens of estates with available land, the two of them felt strongly drawn to Anjou as a place where they wanted to settle, raise families, and make expressive, terroir-driven wines. Their 20 ha domain is located in the village of St-Lambert du Lattay, in the heart of the “Anjou Noir,” which takes its name from the black Schist soil that dominates the terroir here. This soil is ideal for Chenin Blanc which can obtain its ideal richness here, balanced with bright minerality and acidity. Dominique and Alexis work organically and all the vineyard work and harvest is conducted manually. They also grow Cabernet Franc and the rare Grolleau. Bonhomie is thrilled to be introducing these wines made with authenticity, simplicity, and respect for the soil.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
L'Échappée	100% chenin blanc	35 years	clay, gravel, sand on schist	15.5 ha	2,900 cases
Cocagne	100% grolleau	30 years	clay, gravel, sand on schist	3 ha	1,250 cases
Somnambule	90% cabernet france, 10% grolleau	30 years	clay, gravel, sand on schist	6 ha	1,600 cases

**L'Échappée** - 100% chenin blanc from 35 year old vines planted to the local black schist. A few days before harvest, green harvest is conducted which reduces yield 30%. Manual harvest into 12 kg crates. Direct press juice is vinified in stainless steel with indigenous yeasts.

**Cocagne** - 100% grolleau from 30 year old vines planted to the local black schist. A few days before harvest a selection is made to reduce yield by 10%. Manual harvest into 12 kg crates. A short maceration and fermentation with indigenous yeasts. Free run juice only is then moved to concrete tanks for six months' aging.

**Somnambule** - 90% cabernet franc, 10% grolleau from 30 year old vines planted to the local black schist. A few days before harvest, green harvest is conducted which reduces yield 20%. Manual harvest into 12 kg crates. Whole cluster maceration for 15 days followed by natural yeast fermentation in concrete vats. Wine is aged for about 7 months, 50% in four to five year old barriques and 50% in tank.