

General Info

Country: France

Region: Loire

Appellation(s): Anjou

Producers: Alexis Soulas and Dominique Sirot

Year Founded: 2014

Annual Production Total: 12,500 cases

Farming: Organic

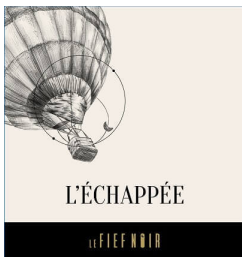
Harvest Method: Manual

Total Esate Size: 20 ha



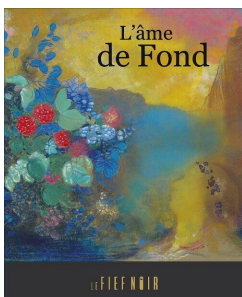
Le Fief Noir is the realization of a dream of two young wine makers, Dominique Sirot and Alexis Soulas, who met one another while working in Corsica. After visiting dozens of estates with available land, the two of them felt strongly drawn to Anjou as a place where they wanted to settle, raise families, 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.

The Wines



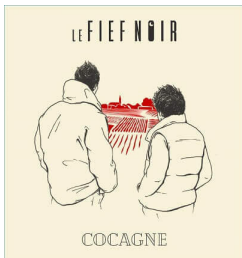
L'Échappée

100% chenin blanc blend from 2 vineyard sites (Bonne Blanchés and Les Bouillons) from 25-35 year old vines planted to the local black schist. A few days before harvest, green harvest is conducted which reduces yield 5%. Manual harvest into 12 kg crates. Direct press juice is vinified in stainless steel with indigenous yeasts. Six months aging in tank with lees with weekly stirring.



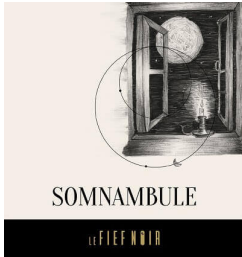
L'Âme de Fond

100% chenin blanc from 45 year old, North facing, single vineyard 'le Cartelles' containing the local black schist with sandy, stony top soils. Two passes are made to select the most perfectly ripe grapes. Harvest is conducted by hand into 12kg crates to avoid crushing berries, and all botrytised fruit is eliminated. Direct press, followed by natural yeast fermentation and malolactic in tanks. The wine is then aged for 12 months, ? in barrels, and ? in jars.



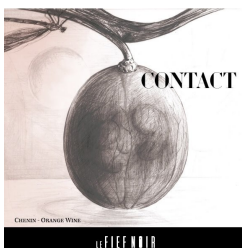
Cocagne

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.



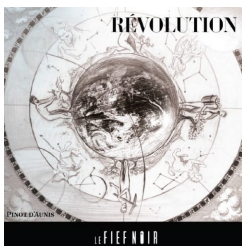
Somnambule

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 reduced yield 10%. Manual harvest into 12 kg crates. 70% de-stemmed clusters, maceration for 15 days followed by natural yeast fermentation in concrete vats. 30% aged in 2-4 year old barrels, and 70% in vats for six months.



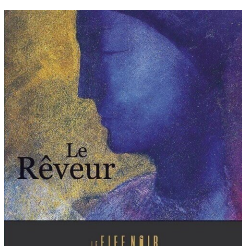
Contact

100% Chenin blanc Orange wine from 40 year old vines planted to the local clay-loam over black schist. Manual harvest after pre-harvest selection. Whole berry cluster maceration for 2 weeks. Fermentation in steel tank achieving full malo. Rests 6 months in amphora. Unfiltered, unfined.



Révolution

100% Pineau d'Aunis. Blend of 70+ old vines and 5yr old plantings in shist and sandy loam soils. Manual harvest. Vinified 6 months amphora only. Extremely limited production.



Le Rêveur

50% cabernet franc and 50% cabernet sauvignon from 35 year old vines planted to the local black schist. A few days before harvest, green harvest is conducted to eliminate all but the healthiest bunches. Harvest is conducted by hand into 12kg crates to avoid crushing berries, and all botrytised fruit is eliminated. One month maceration and fermentation with natural yeasts in tank. Aging for 12 months, ? in barrel, ? in jars.