



Grapes : 100% Grolleau

Terroir : sandy soil on shist

Age of grapevines : 30 years old

Cultivation : Pruning in cordon de Royat, spring disbudding and summer green harvest. Tillage and cavaillon all rows. This ploughing favors the deep rooting of the vine, which resists the excessive or shortage water.

Grape harvest : Manual in slatted crates of 12 kg. We did a selection a few days before the harvest leaving only perfect grapes. That represented 90% of the volume in 2018. The grapevine concentrates all of his energy in the harvest.

Vinification : Short maceration without mechanical extraction, the wine is withdrawn before the end of the alcoholic fermentation and aged in concrete for another six months.

Tasting : Intense red colour. Nose with pepper and sherry notes. The mouth is distinct with suppleness and gourmand, onctuous ending with black fruits notes.

Accompaniment : Rib of beef, veal with olives, ratatouille, cantal cheese.



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