



GRAPE VARIETIES:

Chardonnay 95%
Chenin 5%



PLOTS:

Les Barrelières 0,85ha
Les Landes 0,40ha
Les Petits Exploits 0,40ha



TERROIRS:

Blend of our different terroirs, rich in **quartz, schists** and hard **oceanic sedimentary rocks**.



CULTURE:

No synthetic pesticides, weedkillers or chemical fertilisers are used.
Use of **biodynamic preparations** and various **plant infusions** and decoctions, respect of **lunar cycles** and of the biodynamic farming calendar.
Complete **debudding** to allow a full-maturity harvest in the best possible sanitary conditions.
Mowed grass made of local wild species every other row, while the rest is tilled by mechanical means.
Grapes are **hand-picked** and collected in 15kg boxes.

À l'Orée, Blanc 2019

This cuvée, which has a fresh and saline expression, is made from a blend of different vines of Chardonnay and Chenin from our vineyard. It is a fruity wine that will be the perfect companion for your aperitifs or seafood.



VINIFICATION:

Grapes are harvested at **full maturity** and **strictly hand-sorted** both in the vines and in the cellar on a sorting table.

Grapes are pressed in a **pneumatic press** with a slow rise in pressure and a limited number of shuffles.

End-of-press musts are separated so as to preserve tensions and finesse.

Low-temperature fermentation **with indigenous yeast**. Malo-lactic transformation is not sought.

Good quality lees are kept and used to bring body and finesse.



MATURATION:

6 months in stainless steel vats



AGEING POTENTIAL:

Up to **5 years**



FOOD & WINE PAIRING:

Aperitifs and seafood

