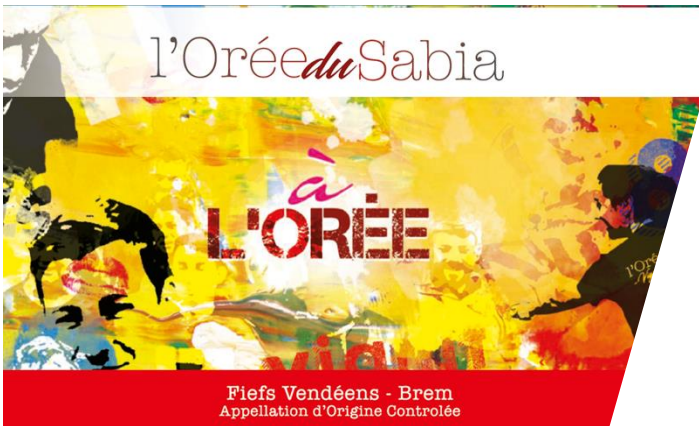


l'Orée du Sabia

- Vigneron Océanique -
à Brem-sur-Mer en Vendée



À l'Orée, Rouge 2018 AOC Fiefs Vendéens Brem

This cuvée is our expression of the AOC Fiefs Vendéens-Brem. It is made from a blend of Pinot Noir and Négrette that come from different plots of our vineyard.



GRAPE VARIETIES :

Pinot Noir
Négrette



PLOTS :

Fief de la Gîte
Les Barrelières



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** and early one-sided **de-leafing** 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.



VINIFICATION :

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

100% of the grapes are destemmed. Maceration lasts between 7 and 15 days and extraction is mainly done by pumping over with an occasional light punch-down if necessary.

Cold **pre-fermentary maceration**.

Low-temperature fermentation with indigenous yeast.

After maceration, we use a vertical press with different pressure stages. Wine is tasted at each stage so as to determine when to stop pressing.

Free-flow juices and press juices are **fermented and matured separately**, variety per variety. Tastings are then organised so as to determine the best possible blend balance.



MATURATION :

12 months in stainless steel vats and an integral vinification barrel.



AGEING POTENTIAL :

Up to **5 years**.



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