

l'OréeduSabia

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



Val de Loire - Vendée

indication géographique protégée



GRAPE VARIETY:

Chardonnay 100%



PLOT:

Fief de la Gîte 0,43ha



TERROIRS:

Quartz and altered schists from the Silurian era



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.

Alterites

2018

This cuvée is made from our best plot of Chardonnay, planted in the Fief de la Gîte on a subsoil of alteration of schists. After 12 months of ageing, this wine is crisp and full-bodied with a long finish.



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:

12 months in concrete vats, 228L barrels and 400L barrels of various origins.



AGEING POTENTIAL:

5 to 10 years.



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