

l'OréeduSabia

## BANC D'ESSAI

Val de Loire - Vendée  
Indication Géographique Protégée



### GRAPE VARIETY :

Cabernet Sauvignon **100%**



### PLOT :

Le Fief de la Gîte 0,50ha



### 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** and early **one-sided de-leaving** 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.

## Banc d'Essai

2018

This cuvée fluctuates every year based on what we want to try out. Sometimes we want to try something different in the vines, sometimes in the cellar or maybe we just want to craft a wine that changes completely from what we usually do. The outcome will always be a unique wine and Banc d'Essai is its name.

For the 2018 vintage we produced a cuvée from **100% Cabernet Sauvignon** and we experimented with **macerating de-stemmed grapes directly in 228L oak barrels**. The result is a rich, sunny and full bodied wine.



### VINIFICATION :

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

Cold **pre-fermentary maceration**.

**100% of the grapes were destemmed**. **Maceration lasted between 10 and 15 days** and extraction was mainly done by pumping over with an occasional light punch-down when necessary.

Low-temperature fermentation with **indigenous yeast**.

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

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

Blend of juices matured in stainless steel vats and integral vinification barrels.



### MATURATION :

**12 months** in stainless steel vats and integral vinification barrels.



### AGEING POTENTIAL :

**10 years**.

