

l'Orée du Sabia

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



GRAPE VARIETY:

Pinot Noir **100%**



PLOT:

Fief de la Gîte 1ha



TERROIRS:

Quartz, schisty sandstones and phanites 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 **de-budding** 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.

Fief de la Gîte

2019

This cuvée comes from our Pinot Noir vines planted at the Fief de la Gîte, on its most stony side. It is an elegant Pinot Noir with fine, smooth tannins and hints of red berries.



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 are destemmed. 2-week maceration, extraction is only done by infusions and pump-overs.

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**. Tastings are then organised so as to determine the best possible blend balance.



MATURATION:

12 months in concrete vats and 228L oak barrels.



TASTING NOTES:

Body: carmin red, clear and shiny

Nose: complex and floral, jasmine, peony, very rich and delicate.

Mouth: complexe wine, fresh and generous, notes of red fruit, liquorice & vanilla with an elegant saline final.



AGEING POTENTIAL:

5 to 10 years



FOOD & WINE PAIRING:

Beef carpaccio, grilled tuna steak, roast guinea fowl, cumin-spiced green lentils, courgetti fettuccini, triple chocolate mousse cake.



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