

l'Orée du Sabia

Gamay  
2 sans toi

Val de Loire - Vendée  
Indication Géographique Protégée



#### GRAPE VARIETY:

Gamay 100%



#### PLOT:

Fief de la Gîte 0,37ha  
Le Clos 1 ha



#### TERROIRS:

**Fief de la Gîte :** Quartz and altered schists from the Silurian era.  
**Le Clos :** Granit, granulites, micro granites and rhyolites.



#### 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.

## Gamay 2 sans toi

2020

Gamay 2 sans toi is a cuvée made at 100% from Gamay so as to favor the pure expression of this variety's fruitiness. It is a naturally lively and fruity wine to enjoy with your friends !



#### VINIFICATION:

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

**25% carbonic** maceration and **75% traditional** de-stemmed maceration.

Cold **pre-fermentary maceration**. Extraction only by pump overs and infusions.

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:

**6 months** in stainless steel vats



#### TASTING NOTES:

Body: clear ruby, clear and shiny.

Nose: Red berries, strawberry & slight minty hints.

Mouth: little black berries & cherry. Smooth start followed by a generous mouth with a silky light structure and a fresh finale.



#### AGEING POTENTIAL:

No more than a **couple of harvests**.



#### FOOD AND WINE PAIRING:

Salmon sashimi, Pata Negra ham platter, sunny barbecue with friends, vegetable curry.



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