

l'Orée du Sabia



Val de Loire - Vendée
Indication Géographique Protégée



GRAPE VARIETIES:
Chardonnay **50%**, Chenin **50%**.



PLOTS :
Les Barrelières, 0,85ha.
Les Landes, 0,40ha.
Les Petits Exploits, 0,40ha.



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 **debudbing** 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.

À l'Orée, Blanc 2021

This cuvée, which has a fresh and saline expression, is made from a blend of different vines of Chardonnay and Chenin from our vineyard. It is a fruity wine that will be the perfect companion for your aperitifs or seafood.



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:

6 months in stainless steel vats



AGEING POTENTIAL:
5 years.



FOOD & WINE PAIRING:

Seafood, scallop carpaccio with grapefruit, fried tofu with soybeans