

l'Orée du Sabia

Altérites

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.

## Altérites 2020

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 18 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 a concrete vat and in barrels of 228L and 400L, followed by 6 months in a stainless steel vat.



**AGEING POTENTIAL :**  
**5 to 10 years.**



### FOOD AND WINE PAIRING :

Sea bass en papillote with fried potatoes, truffle risotto, monkfish with lemon dressing, pan-fried foie gras

