

# l'Orée du Sabia

*- Vigneron Océanique -*

à Brem-sur-Mer en Vendée

l'Orée du Sabia

Fief  
de la Gîte

Val de Loire - Vendée

indication géographique protégée



#### 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 **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.



#### 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.



#### AGEING POTENTIAL :

**5 to 10 years**.



#### FOOD & WINE PAIRING :

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



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