

l'Orée du Sabia

- Vigneron Océanique -

à Brem-sur-Mer en Vendée

CULTURE :

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, 1ha (certified organic).



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



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** destemmed 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.



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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