

l'Orée du Sabia

- Vigneron Océanique -
à Brem-sur-Mer en Vendée

l'Orée du Sabia

la rosée

Val de Loire - Vendée
Indication Géographique Protégée

La Rosée 2021

La Rosée is a rosé wine made from **100% Gamay**. Its beautifully light pink body, its fruity character and its freshness will be great companions for your summer aperitifs.



GRAPE VARIETY :

Gamay **100%**.



PLOT :

Fief de la Gîte, 0,37ha.



TERROIRS :

Quartz, schisty sandstone 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** 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.

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.



MATURATION :

6 months in stainless steel vats.



AGRING POTENTIAL :

To be enjoyed within **two years**.



FOOD AND WINE PAIRING :

Summer salads, fresh tapas, shrimp, sushi, Greek salads, fruity desserts.



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