

l'OréeduSabia

- Vigneron Océanique -

à Brem-sur-Mer en Vendée

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Les
Barrelières

Val de Loire - Vendée



GRAPE VARIETY :
Négrette **100%**.



PLOT :
Les Barrelières, 0,77ha.



TERROIRS :
Quartz, schisty sandstones, phanites from the silurian age 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 **debudbing** 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

Les Barrelières 2020

This cuvée is made at **100%** from the variety Négrette. This grape variety which is mainly known for its almost unique presence in the southern area of Fronton, has also traditionally always existed in Brem. This extremely fragile variety is difficult to cultivate and can be lost to Botrytis within 24 hours when it is ripe. However, with the alliance of appropriate care and meticulous viticulture it can give exceptional results.



VINIFICATION :

Grapes are harvested at **full maturity and strictly hand-sorted** both in the vines and in the cellar on a sorting table.

100% of the grapes are destemmed. 3-week maceration, extraction undertaken by infusions, pump-overs and a light punch-down.

Cold **pre-fermentary maceration** and 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 oak barrels.



AGEING POTENTIAL :

5 to 10 years.



FOOD & WINE PAIRING :

Duck breast, venison stew, aubergine tempura, spanish style red peppers, spice-poached beetroot, strawberry salad In a red wine sauce.



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