

l'Orée du Sabia

*Confidentiel*

Val de Loire - Vendée  
Indication Géographique Protégée

## Confidentiel 2022

Confidentiel is our cuvée made from 100% Pineau d'Aunis.



### GRAPE VARIETY:

Pineau d'Aunis **100%**.



### PLOT:

Le Clos 0,16ha.



### TERROIRS :

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-leaving** 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

**Demeter** certification in progress.



### VINIFICATION :

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

**100% traditional** de-stemmed maceration.

Cold **pre-fermentary maceration**. 10-day 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.



### MATURATION:

**6 months** in a 228L barrel



### AGEING POTENTIAL :

Pineau d'Aunis ages well, if you manage to keep it long enough!



### FOOD & WINE PAIRING :

Challans duck crumble, glazed pork cheeks with cranberries.



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