

l'Orée du Sabia

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

l'Orée du Sabia

à l'Orée

Fiefs Vendéens - Brem
Appellation d'Origine Contrôlée



GRAPE VARIETIES:

Chardonnay **40%**, Chenin **60%**.



PLOTS :

Les Barrelières, 0,85ha.

Les Landes, 0,40ha.

Les Petits Exploits, 0,40ha.



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 **debudbing** 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.

À l'Orée, Blanc 2024

This cuvée, which has a fresh and saline expression, is made from a blend of different vines of Chardonnay and Chenin from our vineyard. It is a fruity wine that will be the perfect companion for your aperitifs or seafood.



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.

Good quality lees are kept and used to bring body and finesse.



MATURATION:

6 months in stainless steel vats



AGEING POTENTIAL:

5 years.



FOOD & WINE PAIRING:

Seafood, scallop carpaccio with grapefruit, fried tofu with soybeans



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