

l'Orée du Sabia

Altérites

Val de Loire - Vendée

indication géographique protégée



GRAPE VARIETY :

Chardonnay, 100%.



PLOT :

Fief de la Gîte, 0,43ha.



TERROIRS :

Quartz and altered schists 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.

Altérites

2023

This cuvée is made from our best plot of Chardonnay, planted in the Fief de la Gîte on a subsoil of alteration of schists. After 18 months of ageing, this wine is crisp and full-bodied with a long finish



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 :

12 months in a concrete vat and in barrels of 228L and 400L, followed by 6 months in a stainless steel vat.



AGEING POTENTIAL :

5 to 10 years.



FOOD AND WINE PAIRING :

Sea bass en papillote with fried potatoes, truffle risotto, monkfish with lemon dressing, pan-fried foie gras



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