

l'Orée *du* Sabia

LE CLOS

2023

Val de Loire - Vendée
Indication Géographique Protégée



GRAPE VARIETY :

Chenin, **100%**.



PLOT :

Le Clos, 0,96ha.



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** 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.

Le Clos

2023

Planted in 2018, in the domain's birth year, Le Clos overlooks Brem-sur-Mer and offers a wide ocean view. In the heart of a protected natural area, our Chenin thrives on granit soils.



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 228L and 400L barrels followed by 6 months in a stainless steel vat.



AGEING POTENTIAL :

5 to 10 years.



FOOD & WINE PAIRING :

Chicken with Giroles and a tangy juice, Saint Pierre with yuzu-flavoured pearls of Japan.

Poulet aux giroles avec un jus acidulé, Saint Pierre et perles du Japon au yuzu.



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