

l'Orée du Sabia

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

l'Orée du Sabia



Val de Loire - Vendée
Indication Géographique Protégée



GRAPE VARIETY :

Pinot noir **100%**.



PLOTS :

Les Petits Exploits 0,15ha

Les Grands Exploits 0,38ha



TERROIRS :

Bluish-grey schists, 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 **debudding** 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 Abattis

2022

This cuvée comes from our oldest Pinot Noir vines. Thanks to their root system, they draw their minerality from the bluish-grey schist faults and express the quintessence of the terroirs of the "La Première" area.



VINIFICATION :

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

Cold **pre-fermentary maceration**.

100% of the grapes are destemmed. **2-week maceration**, extraction is only done by infusions and pump-overs.

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 :

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



AGEING POTENTIAL :

5 to 10 years.



FOOD AND WINE PAIRING:

Hare à la royale, roast pheasant with prunes, poached beetroot, 90-day matured Salers beef rib.



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