

## l'Orée du Sabia

### à l'Orée

Fiefs Vendéens - Brem  
Appellation d'Origine Contrôlée



#### GRAPE VARIETY :

Pinot Noir 50% et Négrette 50%.



#### PLOT :

Fief de la Gîte, 0,22ha

Les Barrières, 1,0 ha

Les Petits Exploits, 0,40ha



#### TERROIRS :

Quartz, schistose sandstones and hard sedimentary rocks of oceanic origin.



#### 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 deleafing** 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

## A l'Orée Rouge 2024

This cuvée is our expression of the Fiefs Vendéens-Brem AOC. It is a blend of Pinot Noir and Négrette grapes from different plots on the estate.



#### VINIFICATION :

Harvested at full maturity and rigorously **hand-sorted** both in the vines and in the cellar on a sorting table.

Cold pre-fermentation maceration.

**100% destemmed harvest. Maceration for 7 to 15 days**, extraction by pumping over and infusion.

Fermentation with indigenous yeasts at low temperature.

**Post-maceration pressing** in a vertical press, in stages with tasting at each stage. Pressing stopped according to tasting.

Separate vinification of free-run juice and press juice, blended according to tasting.



#### MATURATION :

**6 months** in stainless steel vats.



#### AGEING POTENTIAL :

**5 years**



#### FOOD & WINE PAIRING :

Aperitifs, grilled eggplant, and barbecues with friends.