

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 Barrelières, 1,0 ha

Les Petits Exploits, 0,40ha



TERROIRS :

Quartz, schisty 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 **debudbing** and early **one-sided de-leaving** 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.



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