



# DOMAINE DE LA BARBINIERE



## *Les Gneiss*

FIEFS VENDEENS A.O.C. CHANTONNAY  
RED WINE 2022



*Organic farming*

### GRAPE VARIETIES

Cabernet Franc  
Gamay Noir  
Négrette

### TERROIRS

Gneiss and Orthogneiss

### STYLE

Red wine, FIEFS VENDEENS A.O.C.

### VITICULTURE

Age of the vines : 30 years old  
Shallow soil cultivation  
Controlled natural grass cover  
Organic farming  
Yield : 34Hl/ha  
Hand harvesting in small crates and  
hand-sorted on the vine.

### WINEMAKING AND AGING

Total destemming.  
Cold soak for 6 days and fermentation up to 12 days  
with native yeast for Négrette and Gamay Noir.  
Maceration and fermentation with indigenous yeast  
during 23 days for Cabernet Franc.  
After blending, aging of 12 months in stainless  
steel tank.  
Unfiltered wine.

### FOOD AND WINE PAIRING

Lovely with grilled red meat or charcuterie.

### Aging potential

5 to 10 years

### Serving

Open it 1h before serving. Slightly cold 14-15°C.