



DOMAINE DE LA
BARBINIERE



Les Silex Rouge

FIEFS VENDEENS A.O.C. CHANTONNAY
RED WINE 2023



Organic farming

GRAPE VARIETIES

Cabernet Franc
Pinot Noir
Négrette

TERROIRS

Grey and red schists, gneiss,
limestone-rich clay, orthogneiss
and amphibolites.

STYLE

Red wine, FIEFS VENDEENS A.O.C. CHANTONNAY

VITICULTURE

Age of the vines: 25 years old
Shallow soil cultivation
Controlled natural grass cover
Organic farming
Yield : 48Hl/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 Pinot Noir.
Maceration and fermentation with indigenous yeast
during 15 to 18 days for Cabernets Francs.
After blending, aging of 12 months in stainless steel tank.
Unfiltered wine.

FOOD AND WINE PAIRING

This smooth and friendly wine will be good with
red and white meats.

Aging potential
3 to 5 years

Serving
Between 15 to 16°C