



DOMAINE DE LA
BARBINIERE



Les Silex Blanc

FIEFS VENDEENS A.O.C. CHANTONNAY
WHITE WINE 2024



Organic farming

GRAPE VARIETIES

Chenin Blanc
Chardonnay

TERROIRS

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

STYLE

Dry white wine, FIEFS VENDEENS A.O.C. CHANTONNAY

VITICULTURE

Age of the vines : 20 years old
Shallow soil cultivation
Controlled natural grass cover
Organic farming
Yield : 38Hl/ha
Hand harvesting in small crates and hand-sorted
on the vine.

WINEMAKING AND AGING

Gentle pressing of whole clusters.
Natural fermentation with native yeasts.
After blending, aging of 4 months on lees in stainless
steel tank.
Bottling on springtime.

FOOD AND WINE PAIRING

Will be lovely as aperitif and a good match with
sea food and fish. Aged with goat cheese.

Aging potential
3 to 5 years

Serving
Between 8 to 10°C