



Ogereau

En Chenin 2022

In our landscapes of the Layon, our passion for Chenin leads us to propose this dry white wine as an expression of the schist terroir.

AOP	ANJOU
VARIETY	CHENIN
VILLAGE	SAINT LAMBERT DU LATTAY
BEDROCK	SCHIST
CERTIFICATIONS	CERTIFIED ORGANIC WINE ECOCERT FR-BIO-01



VITICULTURE

- Guyot Poussard pruning »
- Disbudding, lifting, manual leaf stripping work
- Manual harvesting by sorting
- Yield: 40hl/ha

VINIFICATION

- Whole bunch pressing and light racking of the must
- Sulfiting at harvest none to moderate at max. 1g/hl
- Fermentation by yeast starter
- Partial malolactic fermentation
- Short ageing on lees in vats
- Bottling: 23/02/2023
- Number of bottles: 18700

ANALYSES

- 13% vol - 1,1g sugar/L - 0,22g/L total volatile acidity - 2,0g/L malic acidity - 3,15pH - 40mg/L total SO₂

SERVING & TASTING

- Aromas of granny apples, white flowers, lime blossoms and citrus
- Rich, powerful, bitterness balanced by acidity. Long and salivating finish
- Accompanies fish, white meats, poultry, and cheese
- Decanting or opening of the wine in advance is recommended





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HISTORY

Our family estate, since five generations, is located in Saint Lambert du Lattay, in the heart of the Coteaux du Layon, on the great historical terroirs of Chenin. This grape variety has been present on our schist slopes for more than a millennium. The history of our family of winegrowers is therefore linked to Chenin. Throughout its history, the estate has specialized in the production of sweet and syrupy chenins. Today, we want to explore all the facets of this fascinating grape variety by proposing a dry version of these Layon terroirs.

TERROIR

Here in the heart of the Layon hillsides, in the village of Saint Lambert on the left bank. We blend this wine from different terroirs of schist in our village. With this wine, we wish to express the identity of our Layon terroirs without over maturity or botrytis

OUR WORK

The vines are ploughed, hoed, sown with oats, rye, phacelia, mustard, and clover. We practice the "baguette" style of pruning and vine training. The "Guyot Poussard" is used to respect the integrity of each vine stock as much as possible. Chenin is a remarkable but very demanding grape variety.

It requires a remarkably high degree of precision in our disbudding, lifting, manual leaf thinning and green harvesting operations.

Manual harvesting by selection allows us to harvest healthy grapes at perfect maturity.

In the cellar, a delicate pressing is carried out with whole bunches followed by a light racking of the must. Sulfiting during the harvest is nil to moderate, maximum 1g/hl. Fermentations are carried out by a yeast starter.

Partial malolactic fermentation is realized.

A short ageing is carried out on lees in vats and in 500L barrels without new wood.

THE WINE

The Anjou En Chenin expresses all the personality of our terroirs of dry Layon schist. Our terroirs naturally give a lot of power in Chenin with its great acidity. We interpret it in a style with finesse and tension without over-ripeness nor residual sugar.

The aromas are fresh with notes of Granny Smith apples, white flowers, linden and citrus. The mouthfeel is rich and vivid with the bitterness balanced by a beautiful acidity. The finish is long and salivating.

Accompanies fish, white meats, poultry, and cheese. Decanting or opening of the wine in advance is recommended.

