



Ogereau

Bonnes Blanches Coteaux du Layon St Lambert 2022

Les Bonnes Blanches, magnificent altered schist terroir on the left bank of the Layon offers us this great dessert wine, full of balance and harmony, made from over-ripe Chenin grapes.

AOP	COTEAUX DU LAYON SAINT LAMBERT
VARIETY	CHENIN
VILLAGE	SAINT LAMBERT DU LATTAY
VINYARD	CLOS DES BONNES BLANCHES
BEDROCK	ALTERED SCHISTS
ORIENTATION	NORTH-EAST
CERTIFICATIONS	ORGANIC WINE CERTIFIED BY ECOCERT FR-BIO-01 AND IN BIODYNAMIC CONVERSION BIODYVIN



VITICULTURE

- Short pruning
- Density: 5000 vines per hectare
- Soil work and grassing. Disbudding, leaf removal. Manual harvesting by successive sortings of over-ripe grapes, botrytised
- Harvest date: 12 October 2022
- Yield: 12hl/ha

VINIFICATION

- 12-hour pressing and cold static settling
- Alcoholic fermentation by indigenous yeasts
- Natural balance without chaptalisation or artificial concentration
- Ageing for 9 months in 228 and 400 L barrels, mild filtration
- Bottling date: 25 July 2023
- Number of bottles: 1265 in 50cl
- Sealing: Vinolok glass corks

ANALYSIS

- 13% by vol - 112,8g sugar/L - 3,7g/L total acidity - 0,84g/L volatile acidity - 184mg/L SO2 total

SERVING & TASTING

- Bright, golden color
- Intense nose of peaches, fine notes of honey, caramel and praline
- The finish is carried by the minerality of the terroir
- To be served at around 10 degrees
- To pair with aperitifs and desserts with cooked fruit. Can also be tasted as a digestive.
- Ageing potential of 20 years and more.



SARL FAMILLE OGEREAU
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HISTORY

Les Bonnes Blanches is the largest historical site in our village of Saint-Lambert du Lattay and perhaps the best known on the left bank of the Layon. On this exceptional terroir, the winegrowers have been producing parcel selections for generations. As a young winemaker in the early 1990s, Vincent naturally wanted to plant Chenin by buying up old plots from retiring winemakers. The Bonnes Blanches thus became the great terroir and the pride of the Domaine from 1995 onwards for the production of great dessert wines from the selection of noble grapes.

TERROIR

Les Bonnes Blanches is a gently sloping hillside on the north side. Our plots are thus oriented north-east. The subsoil is a very brittle schist alteration (talcons schist). This is what makes Bonnes Blanches so special compared to the other terroirs of Saint-Lambert, where the schist rock is much harder. These degraded schists allow the vines to take deep root and remain very cool, even in the driest summers. The soil is heavy, made up of clay rich in quartz gravel. This clay limits the vigour of the vines and gives the grapes a lot of texture, thick skins with bitterness and astringency. This leads to a late, slow development of botrytis but with great power and concentration at the end of the season.

OUR WORK

This is the expression of the family's historical know-how in the production of great dessert wine Chenin from a selection of noble grapes. We harvest the botrytised grapes sparingly in different selections. Our objective is not the highest concentration of sugar but the greatest aromatic brilliance.

In the cellar, the pressing lasts more than one night in order to extract all the matter and the concentration of the botrytis. After clearing the must as much as possible, fermentation lasts for many weeks, often many months in barrels. The concentration of the botrytis slows down the fermentation which eventually stops. We then carry out earth filtration before bottling.

THE WINE

Les Bonnes Blanches is a great dessert wine, full, deep, round but also airy!

On the nose, we have both green, almost mentholated aromas, pastry notes of roasted almonds, honey, apricot and candied peach. The palate is very full, very deep and round, developing all the flavours of botrytis. This very intense and powerful roundness is balanced by a very airy sensation as if suspended by the freshness and great acidity of this terroir of the Bonnes Blanches.



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