



Ogereau

# Clos le Grand Beaupréau 2022

*Schist and aeolian sand terroir located at the top of the Epiré hillock, at the foot of the Moulin de Beaupréau, the highest point of Savennières appellation.*

AOP	SAVENNIERES
VARIETY	CHENIN
VILLAGE	SAVENNIERES
VINYARD	CLOS LE GRAND BEAUPREAU
BEDROCK	SCHIST & AEOLIAN SAND
ORIENTATION	SOUTH-WEST
CERTIFICATIONS	CERTIFIED ORGANIC WINE ECOCERT FR-BIO-01 AND BIODYNAMIC CONVERSION BIODYVIN



## VITICULTURE

- Guyot Poussard pruning style
- Manual disbudding, lifting and leaf removal
- Hand-picked harvest
- Harvest dates: 12, 17 and 21 September 2022
- Yield: 30hl/ha

## VINIFICATION

- Whole bunch pressing and light racking
- Slow alcoholic fermentation by indigenous yeasts in 20 hl wooden cask, stoneware amphora and two 400 L barrels (of which one new)
- No malolactic fermentation
- Mild ageing for 11 months
- Bottling: August 2023
- Number of bottles: 7384

## ANALYSES

- 13% vol - 0,3g sugar/L - 4,0g/L total acidity - 0,34g/L volatile acidity - 1,2g/L malic acid - 3,09pH - 44mg/L total SO<sub>2</sub>

## SERVING & TASTING

- Light yellow colour with green highlights
- Nose of white fruits, verbena, lime blossom
- In the mouth, fleshy and silky texture, race and minerality
- Fresh and salivating finish
- Serve at 12 to 14 degrees
- Accompanies fish, shellfish, white meat, poultry, asparagus and cheese
- Decanting or opening the wine in advance is recommended



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## HISTORY

Savennières is the queen of the appellations for dry Chenins in Anjou. This small vineyard of 150 hectares is made up of three hillsides on the right bank of the Loire that plunge into the Loire. When we had the opportunity to cultivate in the Clos le Grand Beaupréau from 2002, it was like a journey to this fascinating vineyard on the banks of the Loire. Crossing the Loire over the bridge at Béhuard and climbing the hillsides of Savennières are now part of our almost daily pleasures. We feel lucky to work on both sides of the Loire, it is a great privilege.

Furthermore, we are lucky enough to share the terroir of Clos le Grand Beaupréau with colleagues and friends from Domaine de la Bergerie and Château de Pierre Bise. This has enabled us to collectively promote and identify this great Savennières terroir.

## TERROIR

We are located here at the top of the Epiré hill, the highest point of the appellation, at the foot of the Moulin de Beaupréau. We are therefore on a ventilated terroir. The subsoil is made up of brittle schist with a vertical counterpart allowing deep rooting. The soil is 30 to 50cm deep and is made up of aeolian sands, sands brought up by the wind at the top of the slopes. We talk a lot about the schists of Savennières but the influence of sandy soils is also very important in many of the terroirs. These sandy and schistous soils as well as the proximity of the river, at the foot of the hillsides, give the vine a very early maturity. The grapes ripen very quickly and the skins are rapidly refined. On this terroir, we are looking for wines with a fine and airy texture.

## OUR WORK

On these sandy and schistous soils, which are very draining, we try to keep them cool. We hoe regularly to ensure that the vines are well fed. In the vineyard, we use the "Guyot Poussard" pruning method in order to respect the integrity of each vine stock. Pruning is kept short because the vigour of the vine is limited. Chenin is a remarkable but very demanding grape variety. It requires great precision in our manual work of disbudding, lifting, leaf removal and green harvesting. At harvest time, we want to hand-pick ripe, juicy grapes without over-ripening, so early in the season.

In the cellar, a delicate pressing is carried out on whole bunches followed by a light racking. Sulphiting at harvest time is absent or moderate, at a maximum of 2g/hl. Fermentation is started with a yeast starter using the indigenous yeasts and carried through to the end without residual sugar. No malolactic fermentation for this 2022 vintage.

Because we are looking for the Chenin to breathe, but without woody or oxidative fatigue, the wine is aged for 11 months on the lees in 20 hl wooden cask, stoneware amphora and two 400 L barrels (of which one new). The wine is filtered on the ground before bottling.



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## THE WINE

On the nose, the aromas are fresh with notes of lime blossom, white flowers and dried herbs underlined by fine notes of honey. The silky and airy palate is refined. The finish is saline and carried by the great minerality of the Clos le Grand Beaupréau terroir. This wine has great finesse and tension, and develops a lot of energy.



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