



Ogereau

La Martinière Sec 2022

La Martinière lies at the foot of the Butte de Chaume on the great Quarts de Chaume terroir. Here, in a dry version, we express the full personality of this unique terroir.

AOP	ANJOU RONCERAY
VARIETY	CHENIN
VILLAGE	ROCHEFORT SUR LOIRE
VINEYARD	LA MARTINIÈRE (MONOPOLY)
BEDROCK	SCHIST AND PUDDING STONE
ORIENTATION	SOUTH-SOUTH-WEST (on a 30 to 40% incline)
CERTIFICATIONS	CERTIFIED ORGANIC WINE BY ECOCERT FRBIO-01 AND BIODYNAMIC CONVERSION BIODYVIN



VITICULTURE

- Short pruning
- Density: 5000 vines per hectare
- Soil work and grassing. Disbudding, leaf removal.
- Hand-picked harvest without botrytis.
- Harvest date: 10 September 2022
- Yield: 24 hl/ha

VINIFICATION

- Pressing for 4 h in whole bunches, racking as light as possible
- Alcoholic fermentation by indigenous yeasts
- Spontaneous and total malolactic fermentation
- Fermentation and ageing for 10 months in 400 L. barrels (without new wood)
- Bottling date : August 2023
- Number of bottles : 1468

ANALYSES

- 14% by vol - 0,3g sugar/L - 3,5g/L total acidity - 0,49g/L volatile acidity - 0,2g/L malic acidity - 3,25pH - 40mg/L total SO₂

SERVICES & DÉGUSTATIONS

- Light yellow colour with green highlights
- Nose of white fruits and delicate honey notes
- On the palate, silky texture, race and minerality. Fresh and salivating finish.
- To be served between 12 and 14 degrees
- To pair with fish, shellfish, white meats, poultry and cheeses.
- Decanting or opening the wine in advance is recommended



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HISTORY

The great terroirs of our region are above all great Chenin terroirs. We have found that the greatest terroirs for sweet wines are also the greatest terroirs for dry wines. The balance depends on the vintage and the winemaker's choices. Chenin, a versatile grape variety, offers very intense, multi-faceted expressions, from dry to the greatest sweet wines.

In the past, not so long ago, our great Layon appellations made no mention of residual sugar or defined balance.

In 2022, we harvested La Martinière, our Quarts de Chaume terroir, dry. Our aim here is to express the raw essence of this terroir without expressing Botrytis.

TERROIR

La Martinière lies at the foot of the Chaume hillside, on its stoniest part. The Brioverian sandstone schists usually found on the left bank of the Layon river are followed by Carboniferous sandstones and puddings on the higher slopes. La Martinière is a south-west-facing plot at the foot of the hillside, made up of 200 small rows planted on a full slope (30 to 40%).

OUR WORK

Here vines grow very little. We grow our vines on hillsides, which means low yields. Working the soil is delicate but essential.

Our itinerant shepherd's sheep graze La Martinière twice during the winter.

The grapes are harvested very early, to ensure that they are just ripe before the noble rot develops. Whole bunches are pressed for 4 hours. Fermentation takes place in 400 L barrels, followed by spontaneous malolactic fermentation and ageing on total lees for 11 months. Earth filtration is carried out before bottling.

We opt for glass corking to ensure optimal aging of each bottle.



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LE WINE

As a dry version and without Botrytis expression, this terroir reveals all its length, minerality and great bitterness, the true secret of Quarts de Chaume.

The fine nose is still restrained in its youth. Floral aromas mingle with spices and honeyed notes.

The palate is both powerful and airy, giving an impression of suspension. The finish develops all these deep bitters after a few hours' aeration.



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