



Ogereau

L'Enjouée 2022

*A father and son. Two common passions: vine and music.
A wine of gourmet pleasure and conviviality: « L'Enjouée ».*

DENOMINATION	VIN DE FRANCE
VARIETIES	CABERNET FRANC 35%, CABERNET SAUVIGNON 15%, GROLLEAU 30%, GAMAY 10%, PINEAU D'AUNIS 10%
VILLAGE	SAINT LAMBERT DU LATTAY
BEDROCK	SCHIST
CERTIFICATIONS	ORGANIC WINE CERTIFIED BY ECOCERT FR-BIO-01 AND IN BIODYNAMIC CONVERSION BIODYVIN



VITICULTURE

- Guyot Poussard pruning
- Disbudding and leaf removal
- Manual harvest
- Blend of 75% of our familial vineyard and of 25% of grapes coming from our neighbouring winemakers
- Harvest dates: Grolleau and Pineau d'Aunis 15 and 16 September, Gamay 18/09, Cabernet Franc 29 and 30/09/2022

VINIFICATION

- Semi-carbonic maceration in whole bunches for Grolleau, Gamay and Pineau d'Aunis (6 days). 6-day de-stemmed infusion for the Cabernet Franc and Cabernet Sauvignon
- Malolactic fermentation and short ageing in underground tiled vats to preserve fruit brightness
- Earth filtration before bottling
- Bottling: 23 February 2023
- Number of bottles: 31400

ANALYSES

- 12% by vol - 0,3g sugar/L - 2,6g/L total acidity - 0,31g/L volatile acidity - 3,64pH - 40mg/L total SO2

SERVING & TASTING

- On the nose, bursts of fruit, spices and pepper
- Light, fresh and invigorating



SARL FAMILLE OGEREAU

44 RUE DE LA BELLE ANGEVINE - SAINT LAMBERT DU LATTAY - 49750 VAL DU LAYON

+33(0)2 41 78 30 53 - CONTACT@DOMAINEOGEREAU.COM

WWW.DOMAINEOGEREAU.COM



Ogereau

L'Enjouée 2022

*A father and son. Two common passions: vine and music.
A wine of gourmet pleasure and conviviality: « L'Enjouée ».*

HISTORY

We have taken a liking to this great freedom of blending our emblematic red grape varieties of the Anjou region to offer you this popular, cheerful, fresh wine, full of gourmandise and pleasure, a thirst-quenching wine that does not deny its origin, to be drunk at any time and on any occasion.

The playful label plays with three musical instruments: the Tuba, of course, the Trumpet and the French Horn, which are found alternately and randomly on the labels. Music is the other great passion of the family.

We also decided to buy some organic grapes of Grolleau from our neighbouring winemakers in order to complete the blend.

OUR WORK

The Grolleau, Gamay and Pineau d'Aunis are vinified in whole bunches over a semi-carbonic maceration for less than one week. The Cabernet Franc and Sauvignon, destemmed, are also macerated for a short week.

THE WINE

The Grolleau expresses itself on a flowery and spicy nose. The Pineau d'Aunis lengthens the finish with its pepper. The Gamay supports the spices and flowers of the Grolleau. Finally, the Cabernet bring a fine infused texture and crisp red fruits to the whole. L'Enjouée is full of pleasure, freshness and gourmandise.



SARL FAMILLE OGEREAU

44 RUE DE LA BELLE ANGEVINE - SAINT LAMBERT DU LATTAY - 49750 VAL DU LAYON

+33(0)2 41 78 30 53 - CONTACT@DOMAINEOGEREAU.COM

WWW.DOMAINEOGEREAU.COM