

Ogereau

Saint Lambert 2023

Saint Lambert is our historical village, where our family has built for five generations a great know-how in the sorting of brotrytised Chenin.

AOP COTEAUX DU LAYON SAINT LAMBERT

VARIETY CHENIN

VILLAGE SAINT LAMBERT DU LATTAY

BEDROCK SCHIST

CERTIFICATIONS CERTIFIED ORGANIC WINE ECOCERT FR-BIO-01 AND BIODYNAMIC CONVER-

SION BIODYVIN



VITICULTURE

- Guyot Poussard pruning
- Manual disbudding, lifting and leaf removal
- Manual harvest by different sortings
- Over-ripe grapes at the beginning of concentration

VINIFICATION

- Whole bunch pressing and light racking
- Moderate sulphiting at harvest time: 1g/hl
- Fermentation using an indigenous yeast starter
- One year ageing in vat
- Bottling date: March 8th, 2024
- Number of bottles: 2 881

ANALYSES

• 12% vol - 66,8g sugar/L - 3,9g/L total acidity - 0,55g/L volatile acid - 1,9g/L malic acid - 3,36 pH - 104mg/L total SO2

SERVING & TASTING

- Softness of the botrytis balanced by the acidity of the Chenin and the tartness of the schist terroir
- Pure and digestible finish



SARL FAMILLE OGEREAU



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HISTORY

Our family estate, for five generations, is located in Saint Lambert du Lattay, in the heart of the Coteaux du Layon. We are on the historical terroirs of Chenin, present on our hillsides since the 9th century.

This Saint Lambert is certainly the most emblematic wine of the historical know-how of our estate, that of the Chenin selections in overmaturity, concentrated by Botrytis, the famous "noble rot" and the production of sweet or dessert wine.

With this new version made exclusively from the first sorting of the season, we are looking for the most elegant and pure expression of botrytis on our terroirs of Saint Lambert.

TERROIR

Here in Saint Lambert du Lattay on the left bank of the Layon, on Sandstone Schists terroirs, the very stony soils and the autumn mists on the Layon make our hillsides a magical place for the development of Botrytis (noble rot).

OUR WORK

Here, a great deal of know-how is put into practice. We harvest by selective picking, cutting the overripe grapes from the bunches, concentrated by noble rot. For this sweet wine, the objective is not a very high concentration of grapes but a balance of freshness and aromatic radiance. To achieve this, we multiply the passages, the selections, approximately one per week throughout the month of October and we harvest grapes at the beginning of their concentration.

THE WINE

This wine has a very great mellow balance. The nose is offering a nice aromatic brightness with lots of delicacy and purity in the expression of botrytis. The sweetness of the botrytis is balanced by the acidity of the Chenin and the great acidity of our schist terroirs. The finish is thus perfectly digestible and pure.







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