



Ogereau

L'Enjouée 2023

*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 55%, CABERNET SAUVIGNON 15%, GROLLEAU 15%, GAMAY 15%
VILLAGES	SAINT LAMBERT DU LATTAY and SAINT AUBIN DE LUIGNÉ
BEDROCK	SCHIST
CERTIFICATIONS	ORGANIC WINE CERTIFIED BY ECOCERT FR-BIO-01



VITICULTURE

- Guyot Poussard pruning
- Manual disbudding, lifting and leaf removal
- Manual harvest
- Harvest period: End of September 2023
- Blend of 95% from our familial vineyard and 25% from young neighbouring growers

VINIFICATION

- Whole bunches for Gamay
- Destemmed Cabernet Franc, Cabernet Sauvignon and Grolleau without any crushing
- Short maceration of 5 to 8 days depending on the grape variety
- Alcoholic fermentation with yeast starter
- Spontaneous malolactic fermentation
- Short ageing in underground tiled vats to preserve fruit brightness
- Earth filtration before bottling
- Bottling: April, 3rd 2023

ANALYSES

- 12,11% by vol - 0,3g sugar/L - 3,5g/L total acidity - 0,30g/L volatile acidity - 3,50pH - 32mg/L total SO2

SERVING & TASTING

- On the nose, bursts of fruit, spices and pepper
- Supple structure on the palate. A light and fruity wine



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



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HISTORY

We have taken a liking to this great freedom of blending our emblematic red grape varieties from the Anjou region to offer you this popular, cheerful, fresh wine, full of flavour 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 alternately and randomly featured on the labels. Music is the family's other great passion.

We also decided to buy organic Gamay grapes from neighbouring winegrowers to supplement the harvest from our own vineyard.

OUR WORK

All the grapes are hand-picked. The Gamay is vinified in whole bunches, while the Cabernet Franc, Cabernet Sauvignon and Grolleau are destemmed. Maceration last from 5 to 8 days, depending on the grape variety, to preserve the fruit's brilliance.

THE WINE

The Grolleau brings a flowery and spicy nose. The Gamay supports these aromas. The two Cabernet adds a fine infused texture and crisp red fruit flavours.



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