



Domaine Ogereau

Vignerons Artisans

Brut de Schistes

On our Layon schist terroirs, the Chardonnay accompanies the Chenin for a bubble with tension and finesse.

AOP	CREMANT DE LOIRE
VARIETY	CHENIN (80%) CHARDONNAY (20%)
VILLAGE	SAINT LAMBERT DU LATTAY
BEDROCK	SCHIST
CERTIFICATION	2 nd year of organic conversion in 2017



VITICULTURE

- "Guyot Poussard" pruning
- Disbudding, lifting, manual leaf removal
- Manual harvesting
- Harvest dates: 21/09, 23/09
- Yield: 45hl/ha

VINIFICATION

- Whole bunch pressing and light racking
- Moderate sulfiting at harvest time 1g/hl
- Fermentation by a yeast starter
- Aged on lees in underground tanks
- *Tirage* and second fermentation in January 2018
- Time on lattes: 30 months
- Dosage: Extra Brut
- Number of bottles: 4000

SERVICES & DÉGUSTATIONS

- Aromas of granny apples, white flowers, lime and citrus fruits. Fine brioche notes.
- Tight and fresh mouthfeel, very fine bubbles. Very salivating finish.
- A very fine bubble, perfect as an aperitif.



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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, on the great historical terroirs of Chenin. This grape variety has been present on our schist slopes for over a thousand years. The history of our family of winegrowers is therefore linked to Chenin. Through its history, the estate has specialized in the production of sweet and dessert wines. Today, we want to explore all the facets of this fascinating grape variety by proposing dry wines but also a sparkling wine carried by the freshness of Chenin accompanied by a hint of Chardonnay.

TERROIR

We are here in the heart of the Layon hillsides, in the village of Saint Lambert on the left bank and its schist terroirs, hence the name of this Brut de Schistes cuvée.

OUR WORK

The vines are ploughed, hoed and sown with oats, rye, phacelia, mustard and clover. We use the "Guyot Poussard" pruning method in order to respect the integrity of each vine. Chenin is a remarkable but very demanding grape variety. It requires great precision in our disbudding, lifting and manual leaf removal. Our vineyard, now certified organic, was in its second year of conversion in 2017.

In the cellar, a delicate pressing is carried out on whole bunches followed by a light racking. Sulfiting at harvest time is non-existent or moderate, at a maximum of 1g/hl. Fermentations are kick-started by a yeast starter for the first fermentation. The tirage takes place in January. The natural sugars from the first fermentation are used to produce the bubbles. This is followed by a long ageing period on lattes for 30 months.

THE WINE

The natural acidity of the Chenin blended with the Chardonnay and the long ageing on lattes allow us to obtain a fresh and very fine sparkling wine. The dosage in Extra-Brut preserves all these qualities. Our Brut de Schistes is thus a very beautiful sparkling aperitif combining tension, finesse and complexity.