



Domaine Ogereau

Vignerons Artisans

Vent de Spilite 2018

On the right bank of the Layon, a hillside of Spilite, a volcanic rock. A southern flora is in full bloom. An oceanic wind. All the contrasts of a great terroir.

AOP	ANJOU
VARIETY	CHENIN
VILLAGE	BEAULIEU SUR LAYON
VINYARD	PIERRE BISE
BEDROCK	SPLITE (VOLCANIC ROCK)
ORIENTATION	WEST
CERTIFICATIONS	3RD YEAR OF ORGANIC CONVERSION



VITICULTURE

- "Guyot Poussard" pruning
- Disbudding, lifting and leaf removal
- Manual harvesting by sorting grapes without over-ripening
- Harvest date: 13/09, 19/09
- Yield: 40hl/ha

VINIFICATION

- Whole bunch pressing
- No sulphiting of the grapes or the must
- Spontaneous malolactic fermentation
- Fermentation and maturation on lees in 400 and 500L barrels without new wood for 1 year
- Earth filtration before bottling
- Bottling date: 13/02/2020
- Number of bottles: 2400

ANALYSES

- 13.5% vol - 0.6g sugar/L - 4.1g acidity/L - 0.46g/L volatile acidity - 0.4g/L malic acid - 3.24pH - 86mg/L total SO₂

SERVING & TASTING

- Vegetal notes, moist herbs, white peaches, honey
- Powerful mouthfeel, almost electric freshness, iodine finish
- Accompanies fish, shellfish, fresh goat cheese, asparagus and small spring vegetables
- Decanting and opening the wine in advance is recommended.
- Serve at 12°C.



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HISTORY

From our village of Saint Lambert, we can see the volcanic fault on the other side of the Layon, revealing a rugged landscape. The desire to explore these hillsides was therefore very strong. We walked these arid and stony hillsides, found a wasteland and eight rows of old vines that we bought from a retired couple of winegrowers. We kept these eight rows of old Chenin, cleared the land and replanted them little by little with selections of Chenin from our old vines.

These very stony and ventilated hillsides are well named: Pierre Bise. The Stone, this volcanic rock called Spilite. La Bise, the fresh wind that blows almost continuously on these hillsides overlooking the Layon Valley. Vent de Spilite is therefore the translation of the great characteristics of this terroir.

TERROIR

We are here on the right bank of the Layon, at Pierre Bise, in the commune of Beaulieu sur Layon, on exceptional terroirs in more ways than one.

To begin with, the rock of volcanic origin, Spilite, is a basalt resulting from the magma of a volcanic fault. This rock gives shallow, very stony soils, with a little clay and above all very rich in iron and magnesium. Then there is the wind, the breeze that blows almost continuously over the upper slopes.

On the highest point of the Layon Valley, the countryside of the Layon is very open and magnificent. Looking south, we have a view of our village of Saint Lambert and the Bonnes Blanchés terroir. Towards the West, the Layon Valley meanders and in the background, we can see the Quarts de Chaume slopes advancing towards the Layon.

Finally, we find on these hillsides rare and protected flora and fauna more akin to the south of France. We are just above the Regional Nature Reserve of the Coteaux du Pont Barré, a protected biological hotspot managed by the Ligue Protectrice des Oiseaux (Bird Protection League). Here we have all the contrasts of a unique terroir, a magical place.





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OUR WORK

The challenge on these very shallow and stony soils is to keep the soil cool and moist. This is why we work the soil from spring onwards. The other challenge is to preserve this rare southern fauna, the butterflies in particular, by preserving their habitat. Thus, we keep areas with wild grasses that are not mown.

In the vineyard, we use the "Guyot Poussard" pruning method in order to respect the integrity of each vine stock. Pruning is kept short because the vigour of the vine is limited. Chenin is a remarkable but very demanding grape variety. It requires great precision in our manual work of disbudding, lifting, leaf removal and green harvesting. At harvest time, we aim to harvest ripe grapes without botrytis and above all without over-ripeness to preserve the freshness and balance of the terroir.

In the cellar, a delicate pressing is carried out on whole bunches followed by a light racking. Sulphiting at harvest time is non-existent or moderate, at a maximum of 1g/hl. This terroir is not very sensitive to oxidation. Fermentation is started with the yeasts of the terroir and carried through to the end without residual sugars. Malolactic fermentation occurs spontaneously, in part or in full, depending on the vintage. The wine is aged for one year on its lees in 400 and 500 litre barrels. The wine is then matured in vats for 6 months.

THE WINE

Because of its volcanic terroir, Vent de Spilite is a very luminous wine, carried by a strong invigorating energy. The Chenin grape variety expresses itself in length with an almost "electric" tension. The aromas are fresh with vegetal notes, wet grass, fresh mint, dill and liquorice. The honey is a gentle accompaniment to the pear and apple. The palate is juicy with textural sensations reminiscent of peach skin. It is taut, carried by the minerality of the spilite and marked by the straightness of this volcanic terroir which lengthens the finish.

