



Ogereau

Bonnes Blanches Dry 2022

On the left bank of the Layon river, Bonnes Blanches, a magnificent slope of altered schist, offers this dry Chenin, dense and mineral, full of character.

AOP	ANJOU
VARIETY	CHENIN
VILLAGE	SAINT LAMBERT DU LATTAY
VINYARD	LES BONNES BLANCHES
BEDROCK	ALTERED SCHIST
ORIENTATION	NORTH EAST
CERTIFICATIONS	CERTIFIED ORGANIC WINE ECOCERT FRBIO-01 AND BIODYNAMIC CONVERSION BIODYVIN



VITICULTURE

- Guy Poussard pruning style
- Manual disbudding, lifting and leaf removal
- Manual harvest by different sortings
- Harvest dates: 7 and 8 September 2022
- Yield: 30hl/ha

VINIFICATION

- Whole bunch pressing
- Fermentation and ageing on lees for 10 months in wooden casks of 20 hl, concrete egg, terracotta amphora and a new 228 L oak barrel
- Spontaneous malolactic fermentation
- Bottling: 28 august 2023
- Number of bottles: 3674

ANALYSES

- 13% vol - 0,1g sugar/L - 3,4g/L total acidity - 0,40g/L volatile acidity - 3,28pH - 36mg/L total SO₂

SERVING & TASTING

- Fine herbaceous aromas, pastry notes of roasted almonds
- Full-bodied, powerful and well-structured. Long finish, minty freshness and bitterness of the soil
- Accompanies fish, white meat, poultry and pressed cooked cheeses



SARL FAMILLE OGEREAU

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

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HISTORY

Les Bonnes Blanches is the great historical terroir of our village of Saint Lambert. As a young winemaker in the early 1990s, Vincent naturally wanted to plant Chenin there by buying up old plots from retiring winemakers. The Bonnes Blanches thus became the great terroir and the pride of the Domaine from 1995 onwards for the production of great dessert wines made from selections of noble grapes.

Today, with our parcel-based approach to dry wines and our search for the expression of terroirs with strong personality, it is natural to offer another version of the great terroir of Bonnes Blanches in dry wines. Thus, since the 2017 vintage, we have been making a great dry wine and a great dessert wine from this great Chenin terroir.

TERROIR

Les Bonnes Blanches is located on the left bank of the Layon river. It is a gently sloping hillside on the north side. Our plots are thus oriented north-east. The subsoil is a very brittle schist alteration. This is what makes Bonnes Blanches so special compared to the other terroirs of Saint Lambert, where the schist rock is much harder. These degraded schists allow the vines to take deep root and remain very cool, even in the driest summers. The soil is heavy, made up of clay rich in quartz gravel. This clay limits the vigor of the vines and gives the wine a lot of body and texture.

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 stock. 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. Manual harvesting by selection allows us to harvest healthy grapes at perfect maturity.

In the cellar, a delicate pressing is carried out on whole bunches followed by a light racking. We do not sulfite in the press on this terroir in order to refine all the power of its texture. Fermentation is carried out with indigenous yeasts. Fermentation is complete without residual sugars. Malolactic fermentation is carried out spontaneously. The wine is aged for 10 months in 20 hl wooden cask, concrete egg, terracotta amphora and a new 228 L barrel.

THE WINE

On the nose, we have fine herbaceous aromas, pastry notes of roasted almonds and matured yellow fruits (peach and pear) associated to honey notes. In the mouth, the structure is very juicy and wide. The finish is fresh and salivating with deep bitterness.



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