



# White Enjouée 2023

*A father and son. Two common passions: vine and music.  
A wine of gourmet pleasure and conviviality: « L'Enjouée ».*

Ogereau

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<b>DENOMINATION</b>	VIN DE FRANCE
<b>VARIETY</b>	CHENIN 100%
<b>VILLAGE</b>	SAINT LAMBERT DU LATTAY
<b>BEDROCK</b>	SCHIST
<b>CERTIFICATIONS</b>	ORGANIC WINE CERTIFIED BY ECOCERT FR-BIO-01 AND IN BIODYNAMIC CONVERSION BIODYVIN

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## VITICULTURE

- "Guyot Poussard" pruning
- Disbudding and leaf removal
- Manual harvesting
- Harvest date: End of September 2022
- Yield: 40hl/ha

## VINIFICATION

- Whole bunch pressing after a light maceration in the press
- Fermentation with indigenous yeasts stopped by cooling and filtration on a soft balance
- Earth filtration before bottling
- Bottling: November 2023
- Number of bottles: 7662

## ANALYSES

- 9% by vol - 27,6g sugar/L - 4,5g/L total acidity - 0,16g/L volatile acidity - 3,09pH - 58mg/L total SO2

## SERVING & TASTING

- On the nose, a burst of fruit, with notes of citrus zest. A tender, fresh and salivating mouth.
- To be served chilled, as an aperitif for example, with cheese or spicy food.



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## HISTORY

After the red and the rosé, nothing could be more natural than to complete the range of cheerful wines with a white. Chenin, of course! We wanted a popular, fruity, thirst-quenching wine, accessible at all times and on all occasions. So we offer you this tender and fresh Chenin aperitif with notes of citrus zest and juicy pears.

The playful label plays with three musical instruments: the Tuba, of course, the Trumpet and the French Horn, which are found alternately and randomly on the labels. Music is the other great passion of the family.

## TERROIR

This Chenin comes exclusively from our vineyard, certified organic, on the schist soils of Anjou in Saint Lambert du Lattay.

## OUR WORK

It is a Chenin harvested ripe but not overripe, as for a dry wine. The grapes are harvested by hand. The grapes are pressed in whole bunches after a very short maceration in the press. Fermentation is carried out by indigenous yeasts. Fermentation is stopped by cold and then by filtration on a fresh and tender balance. The wine is bottled early to capture the freshness of these citrus notes without too many added sulphites.

## THE WINE

The nose is a fruit bomb with intense citrus notes. The palate is soft with zesty flavours. The thirst-quenching finish with a slight sparkle gives a great sensation of freshness. A very fruity gourmet wine with a sensation of lightness and softness.



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