



# L'Enjouée rosé 2023

*A father and son. Two common passions : the vine and music.*

*A wine of gourmet pleasure and conviviality : L'Enjouée.*

## Ogereau

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<b>DENOMINATION</b>	CABERNET D'ANJOU
<b>VARIETY</b>	CABERNET SAUVIGNON 100%
<b>VILLAGE</b>	SAINT LAMBERT DU LATTAY
<b>BEDROCK</b>	SCHISTES
<b>CERTIFICATIONS</b>	ORGANIC WINE CERTIFIED BY ECOCERT FRBIO-01 AND IN BIODYNAMIC CONVERSION BIODYVIN

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### VITICULTURE

- Guyot Poussard pruning
- Debudding and leaf removal
- Manual harvesting
- Harvest date: October 6th, 2023
- Yield: 40hl/ha

### VINIFICATION

- Pressing after 15h maceration in the press
- Fermentation stopped by colling and filtration on a mellow balance
- Earth filtration before bottling
- Bottling date: November 30th, 2023
- Number of bottles: 3 864

### ANALYSES

- 11% vol - 27,6g sugar/L - 3,3g/L total acidity - 0,17g/L volatile acidity - 3,55pH - 98mg/L total SO<sub>2</sub>

### SERVICE & TASTING

- Intense colour. On the nose, aromas of raspberry and hints of menthol. Smooth and fresh on the palate.
- To be drunk chilled, as an aperitif, with spicy dishes or with a strawberry dessert.



SARL FAMILLE OGEREAU

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## HISTORY

Our Cabernet d'Anjou has joined our Enjouées range with the red Enjouée and the latest edition, the white Enjouée.

The playful label features three musical instruments: the Tuba obviously, the Trumpet and the French Horn, which alternate randomly on the labels.

## TERROIR

On the plateau of our village, Saint Lambert.

## OUR WORK

This Cabernet Sauvignon, on cold soils, is hand-picked at an aromatic maturity. A 15h maceration is carried out before pressing. Fermentation is then stopped by cooling and by filtration on a mellow balance. The wine is bottled at the end of November to keep the freshness of the fruit.

## THE WINE

The colour is deep and intense. On the nose, raspberry and menthol notes typical from Cabernet Sauvignon. On the palate, this wine is smooth and balanced by a nice freshness.



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