

Anjou Blanc, Vent de Spélite

OGEREAU

LOCALITY: FRANCE – Loire – Anjou

APPELLATION: Anjou

GRAPE VARIETY: Chenin Blanc

WINEMAKER: Vincent and Emmanuel Ogereau

VINEYARD: 1.7 ha. with oldest vines planted in the 1950s and youngest in 2013. Located in Beaulieu-sur-Layon. Right bank of *Layon* river, facing southwest to northwest, shallow rocky soils with some clay, spilite bedrock (volcanic, rich in magnesium).

VITICULTURE: Organic (certified Ecocert) and biodynamic conversion (Biodyvin). Guyot-Poussard pruning.

WINEMAKING: Directly pressed with whole cluster. Fermentation in 228, 400 and 500L barrels (of which 30% new) and one 10 hL stoneware amphora. Spontaneous malolactic conversion (may be partial to full, depending on vintage).

AGING: Aged for 11 months on lees in 228, 400 and 500L barrels (of which 30% new) and one 10 hL stoneware amphora. Then blended and aged for 2 additional months.

BOTTLING: Earth filtration.

