

# Anjou Rouge, Côte de la Houssaye

## OGEREAU

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**LOCALITY:** FRANCE – Loire – Anjou

**APPELLATION:** Anjou

**GRAPE VARIETY:** Cabernet Sauvignon

**WINEMAKER:** Vincent and Emmanuel Ogereau

**VINEYARD:** 1.7 ha. 70% planted in 1961 and 30% in 2005. Located at the eastern part Saint-Lambert-du-Lattay, on a hillside overlooking the wild *Hyrôme* valley (a small tributary of the Layon), surrounded by hedges, woods and a small, steep road (the “Côte”) running down to the river. Shallow, stony, Briovarian sandstone schist soils (known locally as “Metagrauwacke”), with sand and silt. Southeastern exposure, hot and dry microclimate.

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

**WINEMAKING:** 100% de-stemmed. Vatting in concrete tank. Long maceration in infusions (between 16 to 18 days).

**AGING:** Aged for 10 months in concrete eggs (2/3) and 500L barrels (1/3).

**BOTTLING:** Light earth filtration.

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