

Quart de Chaume Grand Cru, La Martinière

OGEREAU

Quarts
de Chaume
Grand Cru

La Martinière



Famille Ogereau, Vignerons Artisans

LOCALITY: FRANCE – Loire – Anjou

APPELLATION: Quart de Chaume Grand Cru

GRAPE VARIETY: Chenin Blanc

WINEMAKER: Vincent and Emmanuel Ogereau

VINEYARD: 0.87 ha. planted in 2001 and 2005 in Rochefort-sur-Loire. Lower part of Quarts de Chaume near the river *Layon*, southwest-facing slope, rocky soil on schist bedrock (Brioverian metagreywacke), only noble rot grapes. 5000 vines/ha.

VITICULTURE: Organic (certified Ecocert) and biodynamic conversion (Biodyvin). Short pruning.

WINEMAKING: Pressing for 9 hours in whole bunches. Racking as light as possible. Alcoholic fermentation over indigenous yeasts in 228L and 400L barrels.

AGING: Aged for 5 months in 228L and 400L barrels (1/3 new oak).

BOTTLING: Light filtration.

