



ODYSSEA

BLANC DE BLANCS BRUT

CRÉMANT DE BORDEAUX



Odyssea is a signature of Vignobles Gonfrier. Odyssea wines are the reflection of an ancient viticultural savoir-faire, with simple and precise practices, entirely vinified in oak barrels. Odyssea wines are racy, with a long aging potential. The contour lines on the label evoke the origin of this Crémant located on steep and well exposed terroirs. Odyssea Blanc de Blancs perfectly combines lightness and Richness. Our philosophy is guided by the search for excellence.



A.O.C. : Crémant de Bordeaux

District : Langoiran

Vineyard surface area : 10 hectares

Terroir : Clay-limestone on limestone molasse with Asterias of the Oligocene

Grape varieties : Sémillon

Average vine age : 30 years

Viticulture: Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows and mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches.



The wines are made from grapes grown on vineyards certified as High Environmental Value (HVE3), and we are committed to a Corporate Social Responsibility (CSR) approach, certified by Ecovadis.

Vinification : The grapes are harvested manually at their maximum aromatic potential. Maceration of the berries under inert gas to capture the best of the grape skins, then delicate and fragmented pressing. The must is clarified and then put into 225L French barrels. Regular stirring during the alcoholic fermentation in barrels and aging on the lees for 6 months with one stirring per week.

Ageing : Aging on laths in bottle during 16 months in the underground limestone cellars. Riddling then disgorging with dosage at 7g/L.

Tasting notes:

« ODYSSEA » Blanc de Blancs perfectly combines lightness and richness. Beautiful brilliant and limpid color with golden reflections. The nose is subtle, marked by stone fruits such as white vine peach, notes of acacia and fresh almonds. The palate is generous and with a long fresh finish. Ideal as an aperitif. This wine will be perfect with white meat or firm-fleshed fish.

90 PTS

89 PTS

2 ★ Coup de Cœur Le Guide Hachette des Vins 2024

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