## 'O' BRUT NATURE 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.

Our Sémillons, selected over time, are particularly well adapted to the production of great sweet wines and offer here a beautiful length without any dosage.



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 without any dosage

## Tasting notes:

With a beautiful bright gold color, this wine reveals a delicate nose of white fruits and citrus fruits as well as subtle spicy notes. 'O' Brut Nature has a very pleasant purity, with fine, airy bubbles and a great minerality in the mouth.

Ideal as an aperitif. It will also perfectly accompany seafood, raw fish or a fresh goat cheese.

90 PTS JAMESSUCKLING.COM₹ 88 PTS WINEENTHUSIAST

