



# ODYSSEA

## VIN ORANGE

### IGP ATLANTIQUE



*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 philosophy is guided by the search for excellence. Odyssea Orange Wine is perfectly in line with this philosophy, with this cuvée resulting from a wine-making technique dating back more than 8,000 years, born in Mesopotamia, consisting of vinifying white grape varieties in whole bunches.*



**IGP :** Vins de Pays de l'Atlantique

**District :** Rions

**Vinyard surface area:** 5 hectares

**Terroir :** Clay-limestone on Oligocene asteriated limestone molasse

**Grape varieties :** 70% Sauvignon Gris, 30% 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 picked at their maximum aromatic potential and then placed in whole bunches in new and one year old French oak barrels where they undergo alcoholic fermentation. A post-fermentation maceration for three weeks that allows the wine to refine its phenolic balance. The wine is then racked and undergoes malolactic fermentation in the same barrels.

**Ageing :** 4 months in French oak barrels.

#### **Tasting notes :**

Odyssea Vin Orange has a brilliant colour with golden hues. The nose is marked by notes of exotic fruit, citrus and intense floral notes. Jasmine and bergamot add finesse to the complex bouquet of this wine. The palate is a fine balance between acidity and roundness typical of this method of vinification in barrels. It is distinguished by its smoothness and its lingering elegance with a savoury finish. We advise you to serve it between 12 and 14°.

It will pair perfectly with many dishes thanks to its aromatic opulence. We particularly enjoy it with hake in court-bouillon and aioli, as well as mature hard cheeses such as mimolette.

2022 Vintage : 92 PTS  
2023 Vintage : 88 PTS

**JAMESSUCKLING.COM**

**WINEENTHUSIAST**



**VIGNOBLES GONFRIER**  
BORDEAUX