



# ODYSSEA

## VIN ORANGE

### VIN DE FRANCE



*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.*



**Dénomination :** Vin de France

**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 entire vineyard is managed using sustainable viticulture, certified as High Environmental Value, 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 deep golden hues. The nose is marked by notes of exotic ripe fruits and candied fruits with a strong intensity. 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 appreciate it with hake in court-bouillon and aioli.

2022 Vintage : 92 PTS

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**VIGNOBLES GONFRIER**  
BORDEAUX