

# Ormarine

Terroir discovery



## VILLEMARIN BLANC



**APPELLATION :** IGP Côtes de Thau Blanc



**GRAPE VARIETY :** Grenache blanc, Terret Bourret



**TERROIR :** Light texture, Sandy Loamy and Sandy Clay soils, slightly pebbly and rather shallow.



**VINIFICATION AND AGEING :** Grapes are harvested at night to keep the freshness of aromas. Destemming and moderate pressing. Alcoholic fermentation of the free-run wines at low temperature. Traditional ageing in vat. Filtration and preparation of the vines prior to bottling on the estate.



**TASTING :**

**COLOR :** Luminous, bright pale gold.

**NOSE :** Delicate, refreshing, reveals citrus aromas and iodine notes.

**MOUTH :** This wine is fresh all finesse lifted by a lovely balance with a thirst-quenching and lively character (citrus and light amylic notes).



**MATCHING WINE & FOOD :**

Perfect with seafood and grilled fish.



**OENOLOGIST'S ADVICE :**

This wine reflects all the identity of a terroir situated in the proximity of Etang de Thau.