

# Ormarine

Terroir discovery



## BAG IN BOX BLANC 10 L



**APPELLATION :** IGP Côtes de Thau



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



**TERROIR :** light texture, Sandy Loamy and Sandy Clay soils, slightly stony, rather deep soils.



**VINIFICATION AND AGEING :**

Grapes are harvested at night to keep the freshness of aromas. Destemming and moderate pressing, low temperature fermentation of the free run wine. Filtration and preparation of the wine prior to bottling on the estate.



**TASTING :**

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

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

**MOUTH :** A fresh wine, all finesse backed up by a nice balance; thirst-quenching and lively (slightly amylic citrus notes).



**MATCHING WINE AND FOOD :**

Perfect with sea food and grilled fish.



**OENOLOGIST'S ADVICE :**

Kept in cool storage once opened, it will keep all its characteristics for 3 weeks.

