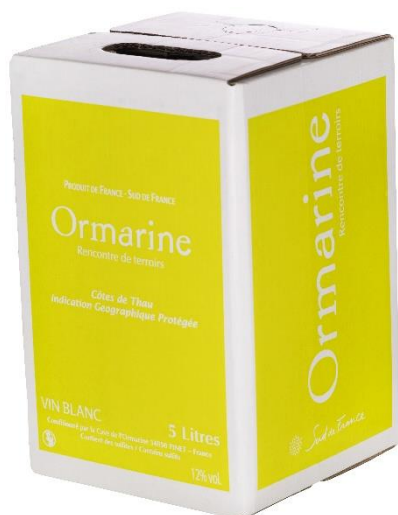




## BAG IN BOX ORMARINE BLANC 5L



**APPELLATION** : IGP Côtes de Thau white



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



**TERROIR** : Light-textured soils, sandy loam to sandy clay soils, slightly and relatively deep.



**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** :

**COLOUR** : Pale yellow with bright green highlights.

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

**PALATE** : A fresh, refined wine with a beautiful balance and a refreshing, lively note (slightly amyl citrus notes).



**PAIRINGS** :

Perfect with seafood and grilled fish.



**OENOLOGIST'S TIP** : Keep refrigerated after opening, it will retain all its characteristics for 3 weeks.

