



ORMARINE
RENCONTRE DE TERROIRS



CHATEAU CAZALIS DE FONDOUCE BLANC



APPELLATION : AOP Languedoc white



GRAPE VARIETY : Grenache Blanc, Roussanne



TERROIR : Soils are composed of small sized particles of Sandstone with a few Limestone Clay outcrops.



VINIFICATION AND AGEING : Grapes, sourced from plots selected by the Chateau are harvested at night. After an alcoholic fermentation at low temperature, the wines will mature in thermo-regulated concrete vats in order to keep all their aromas. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Pale yellow with golden highlights.

NOSE : Delicate floral aromas are released when opening the bottle followed by prominent citrus and white fruit aromas which finish on a mineral note.

PALATE : After a delicate first impression the wine reveals a full and fruity bouquet. The finish is rich and elegant.



PAIRINGS : As an aperitif, it will be an ideal companion to olive puree on toast with a main course, grilled fish will enhance its Mediterranean character.



OENOLOGIST'S TIP : Best served between 8 and 10° C to fully enjoy its aromas.

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INGREDIENTS

Pinet 100 ml
8 - 330 447 750 1003