

# Ormarine

Terroir discovery



## HAUT DE SENAUX CHARDONNAY



**APPELLATION :** IGP Pays d'Oc Blanc



**GRAPE VARIETY :** Chardonnay



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



**VINIFICATION AND AGEING :**

Grapes are harvested at night, destemmed and pressed immediately. Cold static settling of the must permits to obtain high quality juices that ferment in vats at 14° C for 3 weeks followed by storage in concrete vats. Filtration and preparation of the wines prior to bottling on the estate.



**TASTING :**

**COLOR :** Pale yellow with bright highlights.

**NOSE :** Full-scented showing white sweet and stewed fruit.

**MOUTH :** Well-balanced showing a round and warm mouthfeel. Wonderful buttery and toasty notes on the finish.



**MATCHING WINE & FOOD :**

Perfect as an aperitif or to accompany fish in a sauce or poultry or white meats.



**OENOLOGIST'S ADVICE :**

This product is bottled with a screw cap to keep all its aromatic potential and freshness.