

Ormarine

Terroir discovery



HAUT DE SENAUX SAUVIGNON



APPELLATION : IGP Pays d'Oc Blanc



GRAPE VARIETY : Sauvignon



TERROIR : Light texture, sandy loamy and sandy clay soils, few pebbles and relatively shallow.



VINIFICATION AND AGEING :

Grapes are harvested at night to keep freshness and aromas. Cold pre-fermentation followed by moderate pressing. The alcoholic fermentation at low temperature permits to release all the aromatic richness of this variety. Ageing in concrete vats protected from oxygen. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Pale gold with green highlights.

NOSE : Intense showing citrus, lemon and exotic notes.

MOUTH : Lively attack, well balanced mouth, sensation of freshness with citrus aromas, grapefruit and a long persisting finish.



MATCHING WINE & FOOD :

Perfect as an aperitif or with cooked vegetable summer salads or grilled fish.



OENOLOGIST' S ADVICE :

The powerful aromas of this wine are characteristic of the Sauvignon grape variety.