



HAUT DE SÉNAUX SAUVIGNON



APPELLATION : IGP Pays d'Oc



GRAPE VARIETY : Sauvignon



TERROIR : Light in texture, sandy loam to sandy clay, with few stones and relatively deep.



VINIFICATION AND AGEING :

Night harvesting to preserve freshness and aromas. Cold pre-fermentation maceration followed by gentle and rapid pressing. Alcoholic fermentation at low temperature to release the full aromatic richness of the grape variety. Ageing in stainless steel vats protected from oxygen. Tangential filtration and preparation of the wines for bottling at the estate.



TASTING :

COLOUR : Yellow or pale with green highlights, luminous.

NOSE : Intense with notes of citrus, lemons, grapefruit and exotic fruits.

PALATE : Fresh and fruity attack, balanced palate with freshness, fruity notes of citrus and grapefruit, persistent and harmonious finish.



PAIRINGS :

Perfect as an aperitif or to accompany your shellfish and cheeses.



OENOLOGIST'S TIP :

This Sauvignon Blanc is a must-have among the wines of Ormarine. With a taste profile dominated by a lovely freshness, it is best enjoyed very chilled (10°C) throughout the year.