



ORMARINE

RENCONTRE DE TERROIRS



HAUT DE SENAUX VIOGNIER



APPELLATION : IGP Pays d'Oc



GRAPE VARIETY : Viognier



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



VINIFICATION AND AGEING :

Night harvest of fully ripe grapes. Direct pressing followed by alcoholic fermentation at low temperature to release the full aromatic richness of the grape variety. Ageing in concrete tanks protected from oxygen. Filtration and preparation of the wines for bottling at the estate.



TASTING :

ROBE : A pale yellow dress, clear and bright with pearly reflections

NEZ : Intense, elegant and rich with fruity notes of apricot and lychee, vine peaches and also floral.

BOUCHE : Round attack, ample fresh and velvety mouthfeel, with delicate notes of acacia honey and dried apricot.



PAIRINGS :

It will perfectly complement your aperitifs, hors d'oeuvres, asparagus with mousseline sauce, but also tielles, spicy sautéed prawns, grilled fish or fresh cheese.



OENOLOGIST'S TIP :

To preserve all the qualities of this wine, store it away from light and in a cool place. Serve chilled (10°C).

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