

# Ormarine

Rencontre de terroirs



## SEPTENTIA WHITE

APPELLATION : AOP Languedoc Blanc

GRAPE VARIETIES : Grenache blanc, Roussane, Rolle

TERROIR : Limestone clay soil, more or less stony.

### VINIFICATION AND MATURING:

Grapes from organic agriculture are vinified on the Cournonterral site certified by «ECOCERT». Juices from pneumatic pressing are statically deburred by cold. Alcoholic fermentation takes place in concrete tanks for 18 days at 14°C. Filtration and preparation of wines for packaging at the property.

### TASTING :

COLOUR: slightly gilded brilliant tint.

NOSE: Nice nose of yellow flowers.

MOUTH: Round, balanced, on notes of white fruit.

### MATCHING WINE & FOOD :

To be consumed as an aperitif with anchoid, fish with a plancha, soft cheeses.

### CENOLOGIST'ADVICE:

This product was designed with a most respectful environmental footprint.