



**ORMARINE**

RENCONTRE DE TERROIRS



## SEPTENTIA WHITE



**APPELLATION** : AOP Languedoc



**GRAPEVARIETY** : Grenache blanc, Roussanne, Rolle



**TERROIR** : Limestone clay soil, more or less stony.



**VINIFICATION AND AGEING**: The grapes, sourced from a selection of plots, are harvested at night and brought to Quarante (34310), Ormarine's site dedicated to organic winemaking. The freshly harvested grapes are gently pressed to extract the first free-run juice. After settling, the juice ferments for about ten days at a low temperature in temperature-controlled stainless steel vats. The wine is then filtered and prepared for bottling at the estate.



**TASTING** :

**COLOUR** : Yellow or with green highlights.

**NOSE** : The expressive nose is marked by floral notes and crisp fruit.

**PALATE** : The ample and generous palate opens with aromas of yellow fruit and white flowers. The beautiful finish lingers with its finesse.



**PAIRINGS** :

Best enjoyed as an aperitif with anchovy paste, grilled fish, and soft cheeses.



**ENOLOGIST'S TIP** : Serve chilled between 10 and 12°C. Our members' commitment to organic farming is a strong sign of their dedication to environmental protection.

CAVE DE L'ORMARINE - 13 avenue du Picpoul - 34850 PINET - Tél. 04 67 77 03 10

[contact@caveormarine.com](mailto:contact@caveormarine.com) - [www.cave-ormarine.com](http://www.cave-ormarine.com)



Pour 100 ml  
E : 325 kJ / 79 kcal