

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.



OENOLOGIST'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.

