



SIMPLEMENT WHITE



APPELLATION : IGP Pays d'Oc



GRAPEVARIETY : Viognier, Chardonnay



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



VINIFICATION AND AGEING: The grapes, at optimal ripeness, are vinified at Quarante (34310), Ormarine's site dedicated to organic winemaking. The freshly harvested grapes, picked at night, are gently pressed to select the first free-run juice. Following settling, alcoholic fermentation lasts approximately 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 : Straw yellow with green highlights.

NOSE : The expressive nose opens with notes of citrus and yellow flowers.

PALATE : The fresh and crisp attack is accompanied by floral and white-fleshed fruit aromas. The mineral finish is persistent.



PAIRINGS :

It will be the perfect accompaniment to your appetizers, grilled fish, poultry and hard 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.

