



ORMARINE



VILLEMARIN BLANC



APPELLATION : IGP Côtes de Thau Blanc



GRAPE VARIETY : Grenache blanc, Terret Bourret, Colombard



TERROIR : Light texture, Sandy Loamy and Sandy Clay soils, slightly pebbly and rather shallow.



VINIFICATION AND AGEING :

Grapes are harvested at night to keep the freshness of aromas. Destemming and moderate pressing. Alcoholic fermentation of the free-run wines at low temperature. Traditional ageing in vat. Filtration and preparation of the vines prior to bottling on the estate.



TASTING :

COLOUR : Luminous, bright pale gold.

NOSE : Delicate, refreshing, reveals citrus aromas and iodine notes.

PALATE : This wine is fresh all finesse lifted by a lovely balance with a thirst-quenching and lively character (citrus and light amylic notes).



PAIRINGS :

Perfect with seafood and grilled fish.



OENOLOGIST'S TIP :

Serve by the bottle between 10 and 12°C. Ready to drink.

Aging potential: 18 months.

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