



ORMARINE



ZEST LIBRE BLANC

In order to meet new consumer demands, the Ormarine winery is innovating and adapting, as seen in its new low-alcohol wines.



APPELLATION : France wine



GRAPE VARIETY : Sauvignon, muscat



TERROIR : Light-textured soils, sandy loam to sandy clay, with few stones and relatively deep



VINIFICATION AND AGEING : The grapes, picked at perfect ripeness, are pressed at low pressure.

The juice is then partially desugared by membrane filtration.

The wine obtained after alcoholic fermentation has an alcohol content of 9% ABV with no residual sugar. A vacuum evaporation technique then reduces the alcohol content to 7.5% ABV.



TASTING : *A very light wine!*

COLOUR : Straw yellow with green highlights

NOSE : The nose is marked by notes of exotic fruits.

PALATE : The palate is light and refreshing. Tangy aromas of passion fruit and yellow fruits support floral notes.



PAIRINGS : *Fresh, fruity, and irresistibly free!*

For convivial moments in complete freedom around tapas, seafood, or white meats.



OENOLOGIST'S TIP : This product is guaranteed free of added gas, flavorings, or sweeteners to preserve all the characteristics of the wine. Its optimal quality is guaranteed until the expiration date indicated on the bottle.

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