

# Ormarine

Terroir discovery



## CHATEAU CAZALIS DE FONDOUCE BLANC



**APPELLATION :** AOP Languedoc Blanc



**GRAPE VARIETY :** Grenache Blanc, Roussanne



**TERROIR :** Soils are composed of small sized particles of Sandstone with a few Limestone Clay upraises.



**VINIFICATION AND AGEING :**

Grapes, sourced from plots selected by the Chateau are harvested at night. After an alcoholic fermentation at low temperature, the wines will mature in thermo-regulated concrete vats in order to keep all the aromas. Filtration and preparation of the vines prior to bottling on the estate.



**TASTING :**

**COLOR :** pale yellow with golden highlights.

**NOSE :** Delicate floral aromas are released when opening the bottle followed by prominent citrus and white fruit aromas mixed with mineral notes.

**MOUTH :** fine and delicate attack unveiling a vigorous, round wine. Fruity notes come back on the finish.



**MATCHING WINE & FOOD :**

As an aperitif, it will be an ideal companion to toasts with olive puree. During a meal, grilled fish will enhance its Mediterranean character.



**OENOLOGIST'S ADVICE :**

Best served between 8 and 10° C to fully enjoy its aromas.