

Ormarine

Terroir discovery



HAUT DE SENAUX CHARDONNAY



APPELLATION : IGP Pays d'Oc Blanc



GRAPE VARIETY : Chardonnay



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



VINIFICATION AND AGEING :

Grapes are harvested at night, destemmed and pressed immediately. Cold static settling of the must permits to obtain high quality juices that ferment in vats at 14° C for 3 weeks followed by storage in concrete vats. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Pale yellow with bright highlights.

NOSE : Full-scented showing white sweet and stewed fruit.

MOUTH : Well-balanced showing a round and warm mouthfeel. Wonderful buttery and toasty notes on the finish.



MATCHING WINE & FOOD :

Perfect as an aperitif or to accompany fish in a sauce or poultry or white meats.



OENOLOGIST'S ADVICE :

This product is bottled with a screw cap to keep all its aromatic potential and freshness.

