

Ormarine

Terroir discovery



HAUT DE SENAUX VIOGNIER



APPELLATION : IGP Pays d'Oc Blanc



GRAPE VARIETY : Viognier



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



VINIFICATION AND AGEING :

Grapes are harvested at night at full maturity level. Direct pressing then low temperature alcoholic fermentation to release all the aromatic powerful aromas of the grape variety. Ageing in concrete vats protected from oxygen. Filtration and preparation of the wine prior to bottling on the estate.



TASTING :

COLOR : pale gold yellow with silver highlights.

NOSE : Generous and rich with apricot notes and Lychee, slightly grapey (muscat).

MOUTH : Round attack, full-flavored and velvety with delicate honey and dried apricot notes.



MATCHING WINE & FOOD :

Will perfectly match with starters, asparagus with “mousseline” sauce, grilled fish or white meats. It can also be enjoyed as an aperitif served chilled (8°C).



OENOLOGIST' S ADVICE :

This wine is bottled with a screw caps to keep all its aromatic potential and freshness.

