

Orbiel & Frères

MARSANNE SAUVIGNON BLANC



Terroir

Marsanne and Sauvignon Blanc grapes are harvested from superior high altitude plots surrounding Carcassonne, and the warmer terroirs of Homps. This allows us to produce a wine that is both fresh and wonderfully concentrated.

Vinification

Our priority is to bring you a brilliantly aromatic and racy style of white. This is achieved via cool-fermentation in stainless steel and protective handling of the must - flavour compounds are accentuated at low temperatures. Finally, the wine is aged on its fine lees to bring out that extra dimension of richness.

Tasting Notes

Elegance and perfume define this wine: aromas of yellow fruit, green apple, lychee and stone fruit. There's also a hint of butter and vanilla on the finish. Softly textured, the palate is bursting with tropical fruit and racy acidity. An ideal match to langoustines and grilled chicken.

Grape variety : 80% Marsanne
& 20% Sauvignon Blanc

Appellation : IGP Pays d'Oc

Region : Languedoc Roussillon, France

Cellaring potential : Ready to drink

Alcohol : 12,5%

Acidity : 5,4 g/L

PH : 3,45

Residual sugar : 1g/L

