



Wijnfiche

Domaine de Montmarin - Villa M Blanc | IGP Côtes de Thongue | BIO France (STREEKWIJN/IGP) – 2022

Domain

Domaine de Montmarin

Located only two kilometres from the sea, the Domaine de Montmarin is spread over more than 400 hectares. Acquired by Nicolas de Sarret in 1488, his descendants have kept the estate to this day. Today, the 14th generation of the all-female family has converted the estate to organic viticulture. The Domaine de Montmarin now has 85 hectares of vines and 11 grape varieties, enabling it to create a wide range of wines. It benefits from a privileged terroir on clay-limestone, sandy-silt soils and from the maritime entrances which, thanks to milder temperatures, favour the aromatic quality of its wines.

Vinification

The vines are 10 - 30 years old and grow on a sandy loam soil. 12-hour pellicular, cold settling (5/6 days), low fermentation at the beginning then gradual rise to reach 18° maximum. Regular nitrogen carbon dioxide sparging for 1 month, then aging on lees for 3 months

Taste

The golden yellow color is limpid and brilliant. The nose is expressive and complex. It reveals aromas of lemon and grapefruit, wrapped in white peach and white flowers. The mouth is of a beautiful elegance and lightness. The frame is balanced between softness and freshness. The aromas are enhanced with a touch of fresh almond with a lemon blossom finish. Salivating wine, harmonious and fresh.

Food pairing

Fish - baked | Vegetable platter | Cutlet | Aperitif

General information

Type: White wine

Grape varieties: Chardonnay (37%), Viognier (25%), Roussanne (25%), Sauvignon blanc (13%)

Viticulture: Organic

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Aromatic fresh

