




LARMONI

2023

Producteur Récoltant – Mis en bouteille à la propriété

"Les larmes du vin" are those droplets that form along the glass. Some say that it is the soul of the wine that drips down the glass and that beautiful tears testify to a grand cru.

Larmoni is also the harmony of several grape varieties that meet in a magnificent blend giving birth to a symphony of aromas.

	Soils Clay-limestone		Appellation AOP Bordeaux
	Grape varieties 100% Sémillon		

Vinification

The grapes are harvested early in the morning to preserve all the freshness of the berries. Then follows a direct pressing; the grapes are pressed directly without prior maceration. We then proceed to the settling, which consists in decanting the grape juice before the start of fermentation. We then carry out a fermentation at low temperature (16°C) to preserve all the aromas of the fruit.

Tasting notes

Colour | Golden color.

Nose | Complex and intense bouquet. Aromas of tropical fruits such as mango and pineapple intertwine with notes of honey and white flowers.

Palate | Flavors of candied fruits, honey, and apricot impart a delicate sweetness.

Light ☐ ☐ ☒ ☐ ☐ Powerful
Fruity ☐ ☒ ☐ ☐ ☐ Structured
Dry ☐ ☐ ☐ ☐ ☒ Sweet

Service tips

To be enjoyed between 8 and 10°C.

Will pair perfectly with fruity desserts, spicy dishes, or foie gras for a sweet/savory note.

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