

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% Sauvignon Blanc	

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 | Bright yellow color.

Nose | Fresh and intense bouquet. Aromas of white-fleshed fruits, such as pear and apple, intertwine with lemony and herbaceous notes.

Palate | Vibrancy and freshness on the palate. Persistent flavors of stone fruits and citrus bring a pleasant dynamic. The finish is clear and persistent, leaving a fruity and invigorating impression.

Light ●●●●● Powerful
Fruity ●●●●● Structured
Dry ●●●●● Sweet

Service tips

To be enjoyed between 8 and 10°C.

It will ideally accompany a risotto and other vegetarian dishes based on grilled vegetables, quinoa, and wheat.

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Société Coopérative Agricole

33220 Les Lèves - France - Tel : +33 (0)5 57 56.02.02 - www.univitis.fr