

LARMONI

2024

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 | Pale yellow with green reflections, bright and clear.

Nose | Expressive and fresh, with intense citrus notes (grapefruit, lemon), white flowers (acacia, elderflower), and a hint of exotic fruits (passion fruit).

Palate | Lively and well-balanced, with a crisp acidity. The citrus and tropical fruit aromas unfold elegantly, leading to a refreshing, mineral-driven finish.

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

Service tips

To be enjoyed chilled between 8 and 10°C. Larmoni white will be perfect as an aperitif, paired with a platter of oysters, roasted poultry, fish, shrimp risotto, or grilled vegetables.

