MARIS - **RARE ORANGE** — VIN DE FRANCE 2024

Have you ever tasted a color?

Because oranges have a rare fragrance and flavor that come from the mists of time, but are now sublimated by the pure grapes of organic farming. In fact, this is the oldest known way of making wine, patiently allowing the skins and pips to marry with the pulp to produce a juice that is unrivalled, deep, full and refreshing.

The Georgians have been making this style of wine for 8,000 years; here, it's only just beginning to make a name for itself and is becoming very popular.

Vinification

Orange is a white wine with prolonged contact with the skins, fermented at red wine temperatures. This gives the wine a deeper color, more flavor and a very slight tannic sensation.

Tasting

Our Orange wine is fresh, with bright notes of summer fruits such as white peach and apricot, made from the "Muscat petit grain" grape variety.

Food and wine pairing
Mozzarella tomatoes, ham tapas,
tapenade toast...

Serving temperature 10-12°C

VolumeAlcool 75 cl 13,5%

Fruity Floral

Dry Sweet



