


















CHÂTEAU D'ARMAJAN DES ORMES

\$48.50

* Suggested retail price

Sauternes 2018

 Sustainable

	Product code	949677
	Licensee price	\$42.08
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Sauternes
	Varietal(s)	Sémillon 70 %
	Varietal(s)	Sauvignon Blanc 25 %
	Colour	White
	Sugar	Sweet
	Sugar content	150
	Closure type	Cork
	À boire	To drink or to keep 14 years according to the vintage.

ABOUT THIS WINERY

Located in the commune of Preignac, the Château d'Armajan des Ormes is in the heart of the Sauternes appellation, bordered to the south by the enormous Landaise forest and to the north by the Garonne valley. Clay, sand and gravel are superimposed there. This terroir is of a remarkable quality to produce Sauternes.

TASTING NOTES

Wine with a rather deep golden yellow robe. The nose evokes exotic fruits, apricot, honey, lime blossom and acacia, with hints of almonds and spices. The mouth, round and harmonious, develops ample and persistent flavors. Long and lingering on the palate.

Goes well with foie gras in terrine, tagliatelle with mushrooms and foie gras, fruit tart, cannelés from Bordeaux, blue cheeses.

PRODUCTION NOTES

Harvest by 4 to 5 successive selections, slow fermentation in stainless steel tanks of small capacity. The total surface area is 15 hectares. The average age of the vines is 25 years.

