

# Infernale Corbières Blanc, 2021



Ref: 00130/FR



## About the producer

Excellence since 1933. Orfée's ambition is to share their values, know-how and philosophy through exceptional wines. They choose the best plots of land and manage them in the most natural way. From generation to generation, the winegrowers have passed down their experience and know-how, making Orfée one of the finest wineries of the Languedoc and Corbières wine region. Wine lovers, wine merchants and even the best sommelier of the world, Andreas Larsson, praise the quality of their wines. Over the last 5 years, Celliers d'Orfée have won more than 210 medals and in 2021 we were one of the most awarded wineries in France.

## Wine growing / wine making

Once the harvest is complete, the Grenache Blanc, Marsanne and Maccabeu are vinified separately to identify the particularities of each variety. The final blend is then aged for 12 months in French oak barrels to bring complexity, roundness and tasty aromas. Stirring is done regularly to re-suspend the fine lees that settle at the bottom of the barrel.

## Tasting notes

A golden colour with sparkling pale yellow reflections. An intense and powerful nose of white fruits such as pear and quince. Lovely freshness on the finish with notes of honey and white flowers.

## Food pairing

Pan-fried scallops, chicken roasted with garlic, roasted sea bass, crab ravioli, roast pork.

## Technical details

Varieties:

40% Grenache Blanc

40% Marsanne

20% Maccabeu

Closure: Micro agglomerated cork

ABV: 13.5%

Colour: White

Style: Still

Case size: 6 bottles

Oak Ageing: 12 months in French oak