

Celliers d'Orfée Sextant Blanc, AOP Corbières 2022



Ref: 00190/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

Yield 40hl/hectare. Vinification and aging in new French oak demi-muids. Aging on fine lees for 7 months. Grenache Blanc, Marsanne, Macabeu.

Tasting notes

Bright, intense, slightly golden color. Fine and complex nose with aromas of white-fleshed fruits with buttery notes. Full and harmonious palate. Beautiful balance with a pleasant freshness. The citrus aromas blend perfectly with the buttery, vanilla notes.

Food pairing

Chicken with forty cloves of garlic, roasted sea bass, pan-fried fish with leeks, crab ravioli, roast pork, carrot & chickpea pittas.

Technical details

Varieties:
Grenache Blanc
Marsanne
Macabeu
Closure: Cork
ABV: 13%
Colour: White

Style: Still wine
Case Size: 6 x 75cl
Oak Aging:
7 months in demi-muids



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