



CHÂTEAU DES BORMETTES

LE P'TIT MARTIEN

Vin de France 2022

FROM THE VINEYARD

Geographical location

Close proximity to the sea

Soils

Sand / Clay

Land formerly cultivated for vegetable crops

Average age of the vines

7 years

Harvest

Hand-picked



Recognition of quality

☐ HEV 3

TO THE CELLAR

Grape varieties

100%



Petit Manseng

Alcohol by volume

15%

Winemaking process

50% concrete ovoid vats /
50% stainless steel vats

Maturing

Stainless steel vats /
4 to 6 months

Production

4,800 bottles

TO THE CONSUMER



Flavor profile

Fruity

Fresh

Mineral

Ample



When to serve ?

Aperitifs

Lunch with friends

Family dinners

Romantic dinners



Wine tasting

The robe of this white wine presents a deep golden colour with green hues. On the nose, we encounter intriguing notes of tropical fruit, honey, green apple and citrus. A surprising and fruity mouth reveals aromas of lychee, spiced bread, lime and linden flower with a mineral finish, signature of our sea-side terroir. The unique identity of this wine is sure to stimulate your palate!

Serving temperature Aging potential

8 degrees °C

4 years



Wine pairing suggestions

Sushi, duck breast with a sweet & sour sauce or fresh goat cheese with herbs.