

ONDENC
IGP COMTÉ TOLOSAN
ELEGANT WHITE WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



PROFILE:

The different theories about its origin all lead us to the village of Ondes on the banks of the Garonne River between Gaillac & Moissac. It had its heyday after the phylloxera epidemic, but was supplanted by the « Bordeaux » white grape varieties, which became popular after the Second World War. Nowadays it only exists in the Gaillac vineyards.

WINEGROWING:

- Grape variety: Ondenc
- Climate: atlantic influence with some Meditterenean impact as well and the presence of the Autan wind.
- Terroir: clay-limestone soils.

WINEMAKING & AGEING:

Harvest by hand in mid-September followed by a soft, slow and gentle pressing of the grapes. Maceration and fermentation in stainless steel tanks with no malolactic fermentation. 16 months of ageing in 300L barrels.

TASTING NOTES:

Almond and candied fruit notes with some orange zest aromas on the subtle nose of this wine. Delicate on the palate with a beautiful range that offers quince, peach and jasmine notes. Aromas that express themselves through this straight and elegant dry white wine.

SERVING & PAIRING:

- Service temperature: 8 - 10 °C
- Ageing potential: 3 – 5 years
- Food pairing: river fish, light meat, roasted veal, risotto, chicken, cheese...



EAN: 3760201500491
Weight: 1.47 kg
Natural Cork
Dim: 295 x 87 ø mm



EAN: 23760201500495
Dim: 300 x 265 x 185 mm
Bt orientation: →
Weight: 9.2 kg



6 BT

EUR (80 x 120 cm)
8 layers x 11 cs = 88 cs
Weight: 831 kg / Height: 1.6 m

VMF (100 x 120 cm)
9 layers x 12 cs = 108 cs
Weight: 1 026 kg / Height: 1.8 m