

# LA BAIE ORIENTALE

IGP COMTÉ TOLOSAN  
EXOTIC DRY WHITE WINE



## Lionel Osmin & Cie

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



### PROFILE:

An entirely new cuvée in the South-West: a dry white wine, surprising with exotic & floral notes from Eastern France grape varieties. 2 hectares of these grapes (Viognier, Muscat, Muscadelle, Riesling & Gewurztraminer) have been planted in the heart of the Gers region during the 80s for experimentation. For the occasion, we worked on a *moucharaby* packaging to recall this oriental side.

### WINEGROWING:

- Grape varieties: Muscadelle – Muscat – Gewurztraminer – Viognier – Riesling
- Climate: selected parcels for our cuvée are all under oceanic influence.
- Terroir: limestone-clay soils allowing a slow maturation of the grapes & perfect extraction of aromas.

### WINEMAKING & AGEING:

A slow and progressive pressing before fermentation in stainless steel tanks. Fermentation control, mainly thanks to temperature control, is a main element to aromatic expression of our cuvée. Different batches are blended at the end of the alcoholic fermentation. No malolactic fermentation to keep the freshness and bottling in the beginning of spring.

### TASTING NOTES:

A seductive white wine with a distinct & very intense nose offering rose, lychee, jasmine, orange blossom & melon aromas. On the palate, it surprises by its Ocean freshness alongside its long and straight finish.

### SERVING & PAIRING:

- Service temperature: 10 °C
- Ageing potential: 2 years
- Food pairing: aperitif, seafood, asparagus, tapas, fish soups, smoked salmon, ocean salads, moulds, oysters, monkfish, sushi, spicy cuisine, goat cheese...



EAN: 3760201500699  
Weight: 1.37 kg  
NOMACORC  
Dim: 295 x 87 ø mm



EAN: 23760201500693  
Dim: 300 x 260 x 185 mm  
Bt orientation: →  
Weight: 8.6 kg

6 BT



EUR (80 x 120 cm)  
8 layers x 11 cs = 88 cs  
Weight: 778 kg / Height: 1.6 m

VMF (100 x 120 cm)  
9 layers x 12 cs = 108 cs  
Weight: 960 kg / Height: 1.8 m