

Ormarine

Terroir discovery



BAG IN BOX AOP PICPOUL DE PINET 5L



APPELLATION : AOP Picpoul de Pinet



GRAPE VARIETY : Piquepoul Blanc



TERROIR : Homogeneous limestone Clay soils opening out onto the sea.



VINIFICATION AND AGEING :

Strict plot selection in the vines and on the receiving platform. Grapes are harvested at night to keep the freshness of aromas. Pre-fermentary cold maceration, fermentation at low temperature and storage in thermo-regulated vats. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : yellow with bright highlights

NOSE : Generous, expressing white fruit and fresh citrus fruit notes.

MOUTH : well-balanced dominated by a nice liveliness; it reveals delicate lemony notes and a light bitterness characteristic of the grape variety.



MATCHING WINE AND FOOD :

Its freshness with match perfectly with products with an iodine character like shellfish, seafood or grilled fish.



OENOLOGIST'S ADVICE :

Kept in cool storage once opened, it will keep all its characteristics for 3 weeks.

