

Ormarine

Terroir discovery



CARTAGÈNE (50cl)



APPELLATION : Liqueur wine – category : Mistelle (fortified fresh must)



GRAPE VARIETY : Piquepoul Blanc



TERROIR : Homogeneous Limestone soils opening out on the sea.



VINIFICATION AND AGEING :

Mechanical harvesting, the grapes are pressed immediately then the best juices are filtered then fortified with grape spirit AOP Picpoul de Pinet. After a few months ageing, the wine is bottled on the estate.



TASTING :

COLOR : yellow ochre lightly candied orange highlights, impressive tears.

NOSE : complex, harmonious and warm it shows honey spices and candied fruit notes.

MOUTH : lovely balance between alcohol and sweetness, lovely honey and dried apricot notes.



MATCHING WINE & FOOD :

This Cartagène will be a perfect match with a chocolate cake or a cake with candied orange.



OENOLOGIST'S ADVICE :

The sweetness and alcohol will be in perfect balance.

Best served chilled (8°).