

Ormarine

Terroir discovery



DOUCEUR DU SUD



APPELLATION : Mellow IGP Pays d'Oc Blanc



GRAPE VARIETY : Muscat petit grain



TERROIR : Sandy-Clay soils with exposure facing the sea.



VINIFICATION AND AGEING :

Plot selection, grapes are harvested at night to keep freshness and aromas. Pre-fermentary cold maceration. Fermentation at low temperature to reach the best balance between acidity and mellowness. Filtration and preparation prior to bottling on the domain.



TASTING :

COLOR : Gold yellow with bright highlights.

NOSE : Intense and generous showing lychee and citrus notes.

MOUTH : Full-flavored, showing exotic fruits and candied apricot notes.

Persisting and refreshing finish.



MATCHING WINE & FOOD :

Best enjoyed young. Serve chilled as an aperitif or to accompany a foie gras, creamy cheeses or desserts.



OENOLOGIST' S ADVICE :

Try also this cuvee with fresh strawberries and basil or with "escalettes" (a sweet specialty of Cournonterral).