

Ormarine

Terroir discovery



DUC DE MORNY



APPELLATION : AOP Picpoul de Pinet



GRAPE VARIETY : Piquepoul Blanc



TERROIR : Vineyards planted on hillsides surrounded by alternating pine forests and garrigue.



VINIFICATION AND AGEING :

Plot selection from more than 15 year-old vines. Grapes are harvested at night to keep the freshness of aromas. Cold pre-maceration, fermentation at low temperature then storage in thermo-regulated vats. Filtration of the wines prior to bottling on the estate.



TASTING :

COLOR : Yellow with luminous green highlights.

NOSE : Generous, this wine shows intense exotic fruit aromas followed by candied citrus fruit zest.

MOUTH : Well-balanced and round, lovely expression of exotic fruit and citrus. After a well-rounded attack, the palate is lifted up by a crisp note typical of the wines from this terroir.



MATCHING WINE & FOOD:

This wine will give its best served with a “bouillabaisse” (fish stew), fish soup, fish fricassee, octopus, Mediterranean dishes in a sauce, Shellfish and seafood. It can also be served as an aperitif.



OENOLOGIST 'S ADVICE :

This wine has kept an enticing feminine edge after a trend started by the Duke of Morny in the 19th century.