

Ormarine

Terroir discovery



HAUT DE SENAUX SYRAH Red



APPELLATION : IGP Pays d'Oc RED



GRAPE VARIETY : Syrah



TERROIR : Red orange-colored soils, marked by the presence of Bauxite. Poor soils composed of sandstone, with small-sized particles.



VINIFICATION AND AGEING :

Plot selection, harvesting at full maturity level. Total destemming in vat then post-fermentary maceration for 1 week. Pressing then ageing in concrete vats. Filtration and preparation of the wine prior to bottling on the estate.



TASTING :

COLOR : Deep crimson and dark purple.

NOSE : Reveals fruity characters : crushed strawberry, black currant and liquorice aromas.

MOUTH : The attack is straightforward, followed by intense fruity notes where matter and mouthfeel intermingle harmoniously. A spicy finish reveals all the complexity of this characterful, modern wine.



MATCHING WINE AND FOOD :

Will perfectly accompany an omelet, red meat or strong cheeses.



OENOLOGIST' S ADVICE :

To enable it to fully express all its powerful aromas , don't hesitate to decant it 2 hours before serving.

