

Ormarine

Terroir discovery



HOMMAGE à ETIENNE FARRAS



APPELLATION : AOP Picpoul de Pinet



CEPAGE : Piquepoul Blanc



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



VINIFICATION ET ELEVAGE :

Cold vinification (around 12 days) in concrete vats of grapes from selected plots.

Aging on fine lees for several months, with weekly resuspension.



DEGUSTATION :

COLOR: Pale and luminous color, light green, brilliant shades.

NOSE : Fresh, fruity, candied citrus fruits, slight minerality.

MOUTH: Fresh attack with finesse on fruit and freshness.



ACCORDS VINS & METS :

Grilled fish. Poultry simply roasted or in half-mourning sauce.



CONSEIL DE L'ŒNOLOGUE :

This vintage aged on fine lees from plot selection will surprise the consumer with its aging potential. Do not hesitate to taste it without the decanter after several years of good storage.

