

Ormarine

Terroir discovery



PRÉAMBULE ROUGE



APPELLATION : AOP Languedoc Rouge



GRAPE VARIETY : Syrah, Grenache noir



TERROIR : Limestone Clay rich in Bauxite.



VINIFICATION ET AGEING :

Grapes are sourced from plot selection, traditional vinification and ageing in concrete vats. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : ruby red with dark purple highlights.

NOSE : red berries are mixed with spicy notes typical of a Mediterranean wine.

MOUTH : well-balanced and velvety with a fruity character that gives a round and delicate mouthfeel.



MATCHING WINE AND FOOD :

This wine will perfectly accompany white and red meats as well as hard cheeses.



OENOLOGIST'S ADVICE :

Best enjoyed young and slightly chilled (12° C).