

Ormarine

Terroir discovery



PRESTIGE



APPELLATION : AOP Picpoul de Pinet



GRAPE VARIETY : Piquepoul Blanc



TERROIR : Vineyards planted on hillsides surrounded by alternating pine forests and garrigue. Stony limestone clay soils.



VINIFICATION AND AGEING :

Plot selection of more than 15 year-old vines. Grapes are harvested at night to keep freshness and aromas. Cold pre-fermentary maceration, fermentat° at low temperature. Ageing on lees in concrete vats for several months. Filtration then preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Luminous, pale gold yellow with mother of pearl highlights.

NOSE : Reveals subtle lychee and pear aromas. After aeration, mineral notes appear discreetly.

MOUTH : Fresh attack revealing lemon grass and citrus aromas. Buttery notes and roundness lead to a soft persistent finish. A very well-balanced wine indeed!



MATCHING WINE & FOOD :

This wine expresses its full flavors with seafood, shellfish, starters, fish and Mediterranean dishes.



OENOLOGIST'S ADVICE :

This limited cuvee is numbered. It is the result of the research work of our oenologists.