

Ormarine

Terroir discovery



SIMPLEMENT ORMARINE BLANC



APPELLATION : IGP Pays d'Oc Blanc



GRAPE VARIETY : Chardonnay et Viognier



TERROIR : Light texture, Sandy Loamy and Sandy Clay soils, slightly pebbly and rather shallow.



VINIFICATION AND AGEING :

Grapes are sourced from organic farming. They are vinified on the site of Pinet certified by "ECOCERT". Juices issued from pneumatic pressing are settled by cold static must racking. The alcoholic fermentation takes place in concrete vats for 18 days at 14° C. Filtration then preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Gold yellow with bright highlights. Attractive tears.

NOSE : Full-scented, fruity, the wine shows candied notes of white fruit and honey.

MOUTH : Well-balanced and round it shows acacia aromas and honey, Round and persisting, the finish is marked by fruity notes.



MATCHING WINE & FOOD :

This wine will be ideal as an aperitif or served with grilled fish, poultry and hard cheeses.



OENOLOGIST'S ADVICE :

This product has been elaborated with care in full respect with environment.

