

# Ormarine

Terroir discovery



## METHODE TRADITIONNELLE DEMI SEC



**APPELLATION** : Sparking white wine - Traditional Method



**GRAPE VARIETY** : 100% Piquepoul



**TERROIR** : Homogeneous Limestone Clay soils opening out onto the sea.



**VINIFICATION AND AGEING** :

Plot selection of young Piquepoul vines, grapes are harvested at night, direct pressing at low pressure. Alcoholic fermentation a low temperature, quick racking of clear wines then bottling and bottle fermentation. Riddling and ageing for 9 months minimum, cold disgorging then addition of tirage liqueur, bottling and labelling.



**TASTING** :

**COLOR** : Pale yellow with green highlights , fine clean bubbles on the cordon.

**NOSE** : Fine and discreet, with fresh white fruit aromas then dried fruit appearing after aeration.

**MOUTH** : Soft attack, refreshed by a delicious lovely pearly texture. Its balance dominates its round character. The finish shows lovely notes of ripe fruit.



**MATCHING WINE & FOOD** :

This wine will give its best as an aperitif or accompanying foie gras or a fresh fruit-based dessert.



**OENOLOGIST' S ADVICE** :

Best served in a flute.

