

Ormarine

Terroir discovery



HAUT DE SENAUX MERLOT



APPELLATION : IGP Pays d'Oc Red



GRAPE VARIETY : Merlot



TERROIR : Red orange-colored soils, marked by the presence of Bauxite. Poor soils composed of sandstone, with small-sized particles.



VINIFICATION AND AGEING :

Plot selection and grapes are harvested at full maturity. Total destemming, hot pre-fermentary maceration. Pressing then fermentation of the liquid phase at controlled temperature. Ageing in concrete vats. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Cherry red with dark purple highlights.

NOSE : Intense with black fruit aromas mixed with sweet-fruit and chocolate.

MOUTH : the bouquet, typical of this variety reveals a soft attack in mouth. The good maturity of the grapes imparts a silky structure, velvety tannins and a long finish.



MATCHING WINE & FOOD :

This wine will perfectly accompany dishes in a sauce, red meat and cheese.



OENOLOGIST' S ADVICE :

It will give is best if served slightly chilled (12° C).

