

Ormarine

Rencontre de terroirs



SEPTENTIA RED

APPELLATION : AOP Languedoc Rouge

GRAPE VARIETIES: Grenache noir, Syrah

TERROIR : Limestone clay soil, more or less stony.

VINIFICATION AND MATURING:

Grapes from organic farming are harvested at full polyphenolic maturity, complete scraping, vatting, alcoholic fermentation in concrete tank. Post-fermentation maceration for one week.

TASTING :

COLOUR : Garnet red, shiny and deep

NOSE: Powerful garrigue, complex aromas of black fruit.

MOUTH: Ample, generous with candied fruits and liquorice.

MATCHING WINE & FOOD :

To be eaten with red meats, game or character cheeses.

OENOLOGIST'ADVICE:

This product was designed with a most respectful environmental footprint.

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