





SIMPLEMENT ORMARINE ROUGE

APPELLATION : IGP Pays d'Oc

GRAPE VARIETIES : Merlot, Cabernet Sauvignon

TERROIR : Limestone -clay soil

VINIFICATION AND MATURING:

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

TASTING:

COLOUR : Red garnet, brilliant and deep. NOSE: Powerful garrigue, complex aromas of black fruit. MOUTH: Ample, generous with candied fruit and liquorice.

MATCHING WINE & FOOD: To be eaten with red meats, game or character cheeses.

ŒNOLOGIST'ADVICE :

This product was designed with a most respectful environmental footprint.

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