



ORMARINE

RENCONTRE DE TERROIRS



BAG IN BOX PICPOUL DE PINET 5L



APPELLATION : AOP Picpoul de Pinet white



GRAPE VARIETY : Piquepoul Blanc



TERROIR : Homogeneous limestone Clay soils opening out on to the sea.



VINIFICATION AND AGEING : The grapes are carefully selected and are harvested at night to preserve their quality. After a pre – fermentary cold maceration, the wine under goes alcoholic fermentation at low temperature. This allows a fine expression of aromas specific to the picpoul variety.



TASTING :

COLOUR : Pale yellow with bright green highlights.

NOSE : A generous full bouquet with aromatic notes of white-fleshed fruit and fresh citrus.

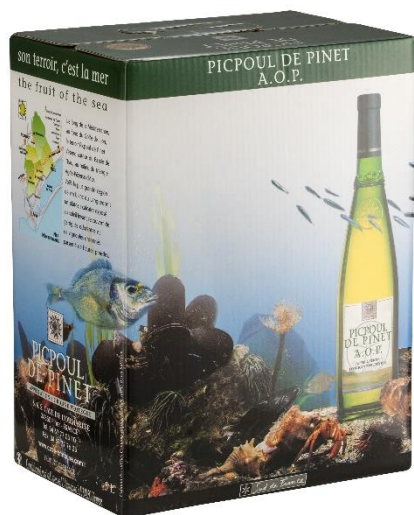
PALATE : After an initial fresh, salty tang the wine reveals beautiful delicate lemony notes with a slight touch of sharpness, typical of the grap variety.



PAIRINGS : The wine's freshness of fruit is a perfect accompaniment to sea food, selfish, especially oysters, and grilled fish.



OENOLOGIST'S TIP : Keep refrigerated after opening, it will retain all its characteristics for 3 weeks.



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INGREDIENTS



Pour 100 ml
E = 328 kJ / 79 kcal