

Ormarine

Terroir discovery



CARTE NOIRE



APPELLATION : AOP Picpoul de Pinet



GRAPE VARIETY : Piquepoul Blanc



TERROIR : Homogeneous Limestone Clay soils opening out on the sea.



VINIFICATION AND AGEING : Plot selection in the vines then on the receiving platform. Grapes are harvested at night to keep freshness and aromas. Cold pre-fermentary maceration, fermentation at low temperature and storage in thermo-regulated vats. Filtration and preparation of wines prior to bottling on the estate.



TASTING :

COLOR : Yellow with bright highlights

NOSE : Generous, expressing white fruit and citrus notes.

MOUTH : Balance dominates a fine liveliness. It reveals delicate lemony notes and a slight touch or bitterness typical of the grape variety.



MATCHING WINE & FOOD :

Its freshness will match perfectly with products with iodine like shellfish, seafood or grilled fish.



OENOLOGIST'S ADVICE :

This cuvee reflects perfectly the identity of the appellation AOP Picpoul de Pinet: a safe bet!