

Ormarine

Terroir discovery



CHATEAU CAZALIS DE FONDOUCE ROUGE



APPELLATION : AOP Languedoc Rouge



GRAPE VARIETY : Grenache Noir, Syrah



TERROIR : Stony Limestone Clay soils.



VINIFICATION AND AGEING :

Grapes are sourced from the selection of the best plots from Château Cazalis de Fondouce. They are harvested at full maturity by the end of September. The alcoholic fermentation in concrete vats lasts fifteen days. Only the free run wines are kept. Filtration and preparation of the wines prior to bottling on the domain.



TASTING :

COLOR : intense garnet, deep and bright.

NOSE : the nose exhales complex black fruit aromas. Slightly spicy notes complete this harmonious well-balanced cuvee.

MOUTH : The perfect balance between the fruity aromas and the harmonious tannins gives a specific character to this wine marked by terroir. The finish is long and elegant.



MATCHING WINE & FOOD :

This wine marked by the Languedoc winegrowing tradition will accompany with panache grilled red meats, meats in a sauce, game and characterful cheese.



OENOLOGIST'S ADVICE :

To let him express all its fruity character, do not hesitate to decant it 2 hours before serving.

