

# Ormarine

Terroir discovery



## CHATEAU FERTILLERE



**APPELLATION :** AOP Languedoc Rouge



**GRAPE VARIETY :** Grenache, Syrah



**TERROIR :** Stony hillsides sourced from plots of Chateau de Fertillere in Cournonterral.



**VINIFICATION AND AGEING :**

The best quality plots of the chateau are harvested a full maturity. After receiving the vintage, grapes undergo a cold pre-fermentation. During the alcoholic fermentation, regular pumping-over permit to obtain soft rich tannins. A long post-fermentary maceration takes place in vats after running off. Then, wines will mature for long months.



**TASTING :**

**COLOR :** Attractive garnet with deep highlights.

**NOSE :** intense and elegant, combining black currant notes and chocolate.

**MOUTH :** A wonderful freshness and an outstanding balance. The tannins are silky. The structure is generous and the wine has a long-lasting finish.



**MATCHING WINE & FOOD :**

It will wonderfully accompany spit-roasted game, a grilled rib of beef, characterful cheese or chocolate cake.



**OENOLOGIST'S ADVICE :**

All the concentration of this wine reflects the low yields in the vineyards and the quality of its terroir.

