

# Ormarine

Terroir discovery



## HAUT DE SENAUX MERLOT



**APPELLATION :** IGP Pays d'Oc Rouge



**GRAPE VARIETY :** Merlot



**TERROIR :** Red orange-colored soils, marked by the presence of Bauxite. Poor soils composed of sandstone, with small-sized particles.



**VINIFICATION AND AGEING :**

Plot selection and grapes are harvested at full maturity. Total destemming, hot pre-fermentary maceration. Pressing then fermentation of the liquid phase at controlled temperature. Ageing in concrete vats. Filtration and preparation of the wines prior to bottling on the estate.



**TASTING :**

**COLOR :** Cherry red with dark purple highlights.

**NOSE :** Intense with black fruit aromas mixed with sweet-fruit and chocolate.

**MOUTH :** the bouquet, typical of this variety reveals a soft attack in mouth. The good maturity of the grapes imparts a silky structure, velvety tannins and a long finish.



**MATCHING WINE & FOOD :**

This wine will perfectly accompany dishes in a sauce, red meat and cheese.



**OENOLOGIST' S ADVICE :**

It will give is best if served slightly chilled (12° C).