



**ORMARINE**

RENCONTRE DE TERROIRS



## HOMMAGE ETIENNE FARRAS

*The Etienne Farras cuvée embodies an exceptional Picpoul within the Patience range. This Hommage Picpoul will require a pairing worthy of its high quality.*



**APPELLATION :** AOP Picpoul de Pinet



**GRAPE VARIETY :** Piquepoul white



**TERROIR :** Homogeneous clay-limestone soil opening fully onto the sea.



**VINIFICATION AND AGEING :**

Cold fermentation (approximately 12 days) in concrete tanks using grapes from plots selected by our vineyard managers.

Aging on fine lees for several months, with weekly stirring of the lees until the desired profile is achieved.



**TASTING :**

**COLOUR :** Dress of an intense and luminous yellow.

**NOSE :** A complex and very expressive bouquet that develops notes of citrus, ripe fruit and a rather floral finish (white flowers).

**PALATE :** A supple and fresh attack on the palate with a very pleasant persistence throughout the tasting. A lovely mouthfeel with a perfect balance between roundness and freshness.



**PAIRINGS :**

Grilled fish. Poultry simply roasted or in a half-mourning sauce.



**ENOLOGIST'S TIP :**

Wine aged for 9 months on fine lees. Cellaring potential: 5 years.

Serving temperature: 10-12°C. To preserve all its qualities, store this wine in a cool, dark place.

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