

Ormarine

Terroir discovery

METHODE TRADITIONNELLE EXTRA-BRUT



APPELLATION : Sparking white wine - Traditional Method



GRAPE VARIETY : 100% Piquepoul



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



VINIFICATION AND AGEING :

Plot selection of young Piquepoul vines, grapes are harvested at night, direct pressing at low pressure. Alcoholic fermentation a low temperature, quick racking of clear wines then bottling and bottle fermentation. Riddling and ageing for 9 months minimum, cold disgorging then addition of tirage liqueur, bottling and labelling.



TASTING :

COLOR : Pale yellow with green highlights , fine clean bubbles on the cordon.

NOSE : Fine and discreet, with fresh white fruit aromas then dried fruit appearing after aeration.

MOUTH : Soft attack, refreshed by a delicious lovely pearly texture, slightly toasty hazelnut aromas followed by a delicate bitterness characteristic of Piquepoul.



MATCHING WINE & FOOD :

This wine expresses its full flavors as an aperitif, served with shellfish or with a fresh fruit-based dessert.



OENOLOGIST'S ADVICE :

To enable it to fully express its qualities, don't hesitate to decant it before serving.

