

Ormarine

Terroir discovery



LES PETITES PARCELLES



APPELLATION : AOP Languedoc Rouge Saint Georges d'Orques



GRAPE VARIETY : Grenache, Syrah



TERROIR : Poor Limestone Clay soils on stony terrains surrounded by garrigue.



VINIFICATION AND AGEING :

Strict plot selection of the best plots of this appellation, grapes are harvested at full maturity. The vintage is handled with care to the winery then it is left to macerate a few days before a 10 day alcoholic fermentation. Then the grapes are pressed and the wine is aged for 9 months in vats. Light filtration and bottling on the estate.



TASTING :

COLOR : Luminous garnet with crimson highlights.

NOSE : Intense overripe red berries combined with soft spices.

MOUTH : Straightforward attack, fleshy, tannins are young and silky. The finish is well balanced and marked by balsamic notes, cloves and a candied fruit edge.



MATCHING WINE & FOOD :

This wine will be ideal with cold meat platters, grilled meats, lamb chops and hard cheeses.



OENOLOGIST' S ADVICE :

To enable it to fully express its fruity character, don't hesitate to decant it 2 hours before serving.

