

# Ormarine

Terroir discovery



## PREAMBULE ROUGE



**APPELLATION :** AOP Languedoc Rouge



**GRAPE VARIETY :** Syrah, Grenache noir



**TERROIR :** Limestone Clay rich in Bauxite.



**VINIFICATION ET AGEING :**

Grapes are sourced from plot selection, traditional vinification and ageing in concrete vats. Filtration and preparation of the wines prior to bottling on the estate.



**TASTING :**

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

**NOSE :** red berries are mixed with spicy notes typical of a Mediterranean wine.

**MOUTH :** well-balanced and velvety with a fruity character that gives a round and delicate mouthfeel.



**MATCHING WINE AND FOOD :**

This wine will perfectly accompany white and red meats as well as hard cheeses.



**OENOLOGIST'S ADVICE :**

Best enjoyed young and slightly chilled (12° C).