





APPELLATION: AOP Languedoc



GRAPE VARIETY: Syrah, Grenache noir



TERROIR: Limestone clay soils rich in Bauxite



VINIFICATION AND AGEING:

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



ORMARINE

TASTING:

COLOUR: Ruby red with dark purple highlights.

NOSE: Red berries are mixed with spicy notes typical of a

Mediterranean wine.

PALATE: Well-balanced and velvety with a fruity character that gives

a round and delicate mouthfull with licorice and cherry flavours.



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



OENOLOGIST'S TIP:

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

