

# Ormarine

Terroir discovery



## PRESTIGE



**APPELLATION :** AOP Picpoul de Pinet



**GRAPE VARIETY :** Piquepoul Blanc



**TERROIR :** Vineyards planted on hillsides surrounded by alternating pine forests and garrigue. Stony limestone clay soils.



**VINIFICATION AND AGEING :**

Plot selection of more than 15 year-old vines. Grapes are harvested at night to keep freshness and aromas. Cold pre-fermentary maceration, fermentat° at low temperature. Ageing on lees in concrete vats for several months. Filtration then preparation of the wines prior to bottling on the estate.



**TASTING :**

**COLOR :** Luminous, pale gold yellow with mother of pearl highlights.

**NOSE :** Reveals subtle lychee and pear aromas. After aeration, mineral notes appear discreetly.

**MOUTH :** Fresh attack revealing lemon grass and citrus aromas. Buttery notes and roundness lead to a soft persistent finish. A very well-balanced wine indeed!



**MATCHING WINE & FOOD :**

This wine expresses its full flavors with seafood, shellfish, starters, fish and Mediterranean dishes.



**OENOLOGIST' S ADVICE :**

This limited cuvee is numbered. It is the result of the research work of our oenologists.