



SIMPLEMENT ORMARINE PICPOUL



APPELLATION : AOP Picpoul de Pinet



GRAPEVARIETY : Piquepoul white



TERROIR : Deep soils, with a clay-loam texture complemented by small gravel.



VINIFICATION AND AGEING: The organically grown grapes are vinified at the Pinet estate. Mechanically harvested at night, the grapes are quickly pressed. The resulting juice is cold-settled and ferments in concrete tanks for 12 days at 18°C. Aging on fine lees, filtration, winemaking, and bottling are all carried out on the property.



TASTING :

COLOUR : Beautiful golden yellow dress with green highlights.

NOSE : Delicate and fruity, the aromas reveal citrus notes which, after shaking, evolve towards connotations of honeyed white flowers.

PALATE : The wine's beautiful maturity is evident from the first sip, with a lovely balance between acidity and roundness. The finish, true to the Piquepoul grape variety, reveals a delicate bitterness that gives it its unique character.



PAIRINGS : It will be the perfect accompaniment to your appetizers, grilled fish, poultry and hard cheeses.



OENOLOGIST'S TIP : This commitment to organic farming is a strong sign from our members to contribute to environmental protection, particularly of the Thau lagoon located nearby.