



**ORMARINE**

RENCONTRE DE TERROIRS



## SIMPLY RED



**APPELLATION :** IGP Pays d'Oc



**GRAPE VARIETY :** Merlot, Cabernet Sauvignon



**TERROIR :** Limestone clay soil.



**VINIFICATION AND AGEING:** The organically grown grapes are harvested at peak polyphenolic ripeness, then fully destemmed, macerated, and fermented in concrete vats. Post-fermentation maceration lasts for one week.



**TASTING :**

**COLOUR :** Garnet red, bright and deep.

**NOSE :** Intense aromas of small red fruits and spices.

**PALATE :** Ample, generous with candied fruit and licorice.



**PAIRINGS :**

Best enjoyed with charcuterie and cheese platters, grilled meats and white meats.



**ENOLOGIST'S TIP :** This wine, with its aromas of red fruit, is best enjoyed slightly chilled. Our members' commitment to organic farming is a strong indication of their dedication to environmental protection.

CAVE DE L'ORMARINE - 13 avenue du Picpoul - 34850 PINET - Tél. 04 67 77 03 10

[contact@caveormarine.com](mailto:contact@caveormarine.com) - [www.cave-ormarine.com](http://www.cave-ormarine.com)



INGREDIENTS

Pour 100 ml

E = 328 kJ / 79 kcal