

Ormarine

Terroir discovery



VENDANGES DE NOVEMBRE (50cl)



APPELLATION : Wine without geographical indication sourced from overripe grapes



GRAPE VARIETY : Piquepoul



TERROIR : Homogeneous Limestone Clay soils opening out onto the sea.



VINIFICATION AND AGEING :

In November, dried over-ripe grapes are harvested by hand. They are sorted at their arrival in crates the winery. Moderate pressing, then a fermentation for long weeks that stops naturally but keeps residual sugars in the wine. Ageing in stainless steel vats enables to maintain a perfect harmony between Alcohol and sugar. Filtration and preparation of the wines prior to bottling on the estate.



TASTING :

COLOR : Straw yellow gold with golden highlights.

NOSE : Great complexity and aromatic richness obtained by over-ripe grapes, shows dried fruit, honey and dried apricot notes.

MOUTH : Toasty notes, dried fruit coat the mouth with a surprising sensation of roundness and lightness. Its aromatic diversity is fully expressed in the long-lasting persistency in mouth. The finish evokes AOP Picpoul de Pinet by its liveliness and structure.



MATCHING WINE AND FOOD :

This will fully express its richness as an aperitif or with cheese and walnuts or desserts.



OENOLOGIST S ADVICE :

Enjoy it young or after a few years' ageing, its alcoholic content (16.5° C) enable it to keep all its typical character.