



ORMARINE

RENCONTRE DE TERROIRS



VEYRAC ROUGE



APPELLATION : AOP Languedoc Red



GRAPE VARIETY : Syrah, Grenache noir



TERROIR : Red orange-colored soils, marked by the presence of Bauxite. Poor soils composed of sandstone, with small-sized particles.



VINIFICATION AND AGEING :

Rigorous plot selection from low yield plots. Harvesting at full phenolic maturity. Total destemming, vatting, traditional fermentation in concrete vats. Filtration and preparation of the wines prior to bottling on the estate. Short vatting to preserve all the fruitiness of this vintage.

TASTING :



COLOUR : Beautiful purple colour

NOSE : Marked by complex ripe black fruit aromas and spices. This wine is typical of the dry hot climate of the garrigue. It shows some notes of grilled and licorice.

PALATE : On the palate, it reveals notes of toasted bread, chocolate and black fruits. A generous and smooth in the mouth beautiful complexity.



PAIRINGS :

This traditional wine will accompany cold meat, grilled red meat and characterful cheese.



OENOLOGIT'S TIP:

To enable this wine to express all its character, do not hesitate to decant it 2 hours before serving.

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