Cave de l'Ormarine Extra Brut Méthode Traditionnelle 2023

FOR9052023

Cave de L'Ormarine

— Languedoc, France

Classy, traditional method fizz made from the Piquepoul grape.

Production

Grown on southern slopes overlooking tidal sea lakes which create a microclimate which moderates weather and encourages cooler breezes to pass through. The Piquepoul grape is native to southern France where, even this far south, can yield fruit with high acidity that is perfect for sparkling wines. There are two theories as to the meaning of the word 'piquepoul' – the first translation is 'lip stinger' which is the effect of the high acidity of the grape; the second refers to the hens ('poul') in the vineyards pecking/lancing ('picque') the low hanging grapes. The soil around this area is chalky with a high fossil and quartz content. Produced using the principles of 'agriculture raisonnée', this has been made with the traditional method. Classified as a 'VMQS', it has undergone a second fermentation in bottle before ageing on its lees for at least 9 months.

Tasting note

With a ripe, pretty nose of spiced baked apples, this wine has a lovely frothy mousse and plenty of yellow and green apples, a touch of baking spice and lovely ripe lemon acidity.

Food Match

An ideal apéritif; even better when followed by a platter of seafood and grilled fish as would be traditional on the shores of the à‰tang de Thau, the famous oyster and mussel-filled saltwater lake close to Cave de l'Ormarine.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Winemaker:
Cyril Payon

Grape Varieties:
Piquepoul Blanc 100%

Suitable for:
No

Bottle Barcode:
3257691000018