Cave de l'Ormarine Duc de Morny, AOP Picpoul de Pinet 2025

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Cave de L'Ormarine

— Languedoc, France

Vibrant and fresh, a perfect Picpoul!

Production

Cave de l'Ormarine's vineyards lie at approximately 40 metres above sea level on a chalky clay plateau, rich in Cretaceous limestone and quartz. The vineyards lie to the North of the Lac de Thau and slope towards it. Ormarine's head winemaker Cyril Payon makes this Duc de Morny cuvée with a premium selection of grapes from 15+ year old vines, harvested at night to retain their aromatic freshness. They are de-stemmed and macerated on their skins followed by a fifteen-day fermentation without malolactic fermentation.

Tasting note

Gently aromatic, fresh cut pear and citrus on the nose. The palate is ripe but retains excellent freshness, balanced by a touch of white pepper spice that is very typical of this grape variety. Deliciously long, the finish shows bright fruit and a clean, saline mineral edge.

Food Match

Picpoul vines grow just inland from the à‰tang de Thau, home to southern Languedoc's famous oyster and mussel beds. Along the coast you'll find cabins where locals gather to feast on mussels or 'huitres braisees' (oysters cooked over a fire pit) which are perfect with a glass of Picpoul de Pinet.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
AOP Picpoul De Pinet

Winemaker:
Cyril Payon

Grape Varieties:
Piquepoul Blanc 100%

Suitable for:
Vegan