

L'Ormarine Extra Brut Piquepoul, Méthode Traditionnelle



Producer: Cave de L'Ormarine
Winemaker: Cyril Payon
Country of Origin: France
Region of Origin: Languedoc
Grapes: Piquepoul 100%
ABV: 12%
Case Size: 6x75cl
Vintage: 2015
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

Fresh, fun and full of finesse!

Tasting Note

With a delicately spiced, fruity nose, this wine is fresh and nicely rounded with plenty of texture and ripe lemon acidity.

Producer Details

Cave de l'Ormarine is an award-winning co-operative which produces wines from the tiny Pinet de Piquepoul appellation in the Hérault. The Ormarine cellar was established in 1922 when winegrowers from Pinet joined forces and formed a winegrowers' association. Its flagship Piquepoul wines are fresh and terroir-driven, and hugely influenced by both the Mediterranean Sea and the Etang de Thau, which act as a thermal regulator for the vineyards. Cave de l'Ormarine has made significant investment in its winery, and prides itself on the high standard and traceability of its grapes.

In The Vineyard

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 hens ('poul') in the vineyards pecking/lancing ('picque') the low hanging grapes. The soil around this area is chalky with high fossil and quartz content.

In The Winery

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.

Awards & Press

2014 Vintage: IWSC 2016 - Silver

Food Recommendations

Fantastic with oysters and shellfish as the perfectly pitched acid neutralises the salt and iodine in seafood.

2014 Vintage: Decanter World Wine Awards 2016 - Bronze