

Steeped in history and classified as a Unesco world heritage site, Saint-Guilhem-le-Désert is a jewel of Roman art. Its vast vineyards nestle in the foothills of the Séranne and Mont Saint-Baudille, where they cohabit with the olive trees. The first plots of the appellation are rooted at the foot of the Fonjoya cellar.

Orimos comes from the Greek for «ripeness.» This much awaited ripeness determines the level of quality desired in the grapes in order to start the harvest. The winemaker therefore seeks an optimum balance of degree of acidity and phenolic maturity (which determines colour and tannins). The sine qua non condition of a successful wine, ripe grapes reveal the perfect expression of a terroir.

### GEOGRAPHY

The Saint-Saturnin-de-Lucian municipality, a few kilometres from Montpellier.

### CLIMATE

Mediterranean, warm and dry.

### SOIL

Calcareous clay.

### LABELS



## SYRAH - GRENACHE - MOURVÈDRE RED

### TASTING NOTES

Beautiful deep colour with hints of ruby. The bouquet reveals really ripe berry notes evoking grandma's home-made jam. These touches are enhanced by aromas of vanilla pod and cocoa bean. On the palate it is intense and soft. Good sweetness tames the tannins and provides a clever balance of tannic and velvety power.

### FOOD/WINE PAIRING

Grilled rib steak, pizza, tomato sauce pasta dishes.

### TEMPERATURE

17°C.

