

# Côté Atlantique

2024

## Producteur Récoltant – Mis en bouteille à la propriété

Welcome aboard for a trip along the Atlantic coast! This rosé wine is like a ray of sunshine breaking through the clouds, a cheerful companion for all of life's moments.

	<b>Soils</b> Clay-limestone		<b>Appellation</b> IGP Atlantique
	<b>Grape varieties</b> 65% Merlot, 20% Cabernet Franc et 15% Cabernet Sauvignon		

### Vinification

The grapes are harvested early in the morning to preserve all the freshness of the berries. Then follows a direct pressing; the grapes are pressed directly without prior maceration. The pressing is then very slow and the skins have time to give a light color, finely pink, to the juice. Then we proceed to the settling, which consists in decanting the grape juice before the start of fermentation. Then the wine ferments in vats at a controlled temperature of 16°C.

### Tasting notes

**Colour |** Pale pink with slightly bluish highlights..

**Nose |** Aromas of fresh red fruits (strawberry, raspberry, cherry), underlined by subtle citrus notes.

**Palate |** Well-balanced, with a fresh, crisp attack. Reveals juicy red fruit and English candy flavors.

Light ●●●●● Powerful  
Fruity ●●●●● Structured

### Service tips

To be enjoyed between 8 and 10°C  
Côté Atlantique is ideal as an aperitif, with a charcuterie platter, tapas, grilled meats, a summer salad, spicy Asian dishes or sushi.

