




Côté Atlantique

2024

Producteur Récoltant – Mis en bouteille à la propriété

Welcome aboard for a trip along the Atlantic coast! This white wine is like a sea breeze that refreshes the senses, a companion full of vitality to brighten up your moments of sharing.

 Soils Clay-limestone	 Appellation IGP Atlantique
 Grape variety 100% 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. 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 | Attractive pale yellow color with crystalline highlights.

Nose | Fresh, lively aromas of white-fleshed fruit and citrus, with a touch of boxwood typical of Sauvignon.

Palate | Lively and refreshing, with notes of grapefruit, lime and white peach.

Light	● ● ● ● ●	Powerful
Fruity	● ● ● ● ●	Structured
Dry	● ● ● ● ●	Sweet

Service tips

To be enjoyed between 8 and 10°C
Côté Atlantique is ideal as an aperitif, with a seafood platter, oysters, grilled fish, pasta with pesto, fresh cheeses, and even sushi.

Récompense



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Société Coopérative Agricole

33220 Les Lèves - France - Tel : +33 (0)5 57 56.02.02 – www.univitis.fr

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