Océana

Océana Rouge Clair 2024

Vin de France, VSIG, France

PRESENTATION

Océana Rouge Clair is the perfect embodiment of the spirit of the great ocean beaches: free, refreshing and convivial. With its light red colour and rich aromas of red fruits, it is delightfully light and balanced. Young and modern, it is the ideal aperitif or accompaniment to a summer meal. It's a trendy wine, easy to drink and perfect for prolonging the atmosphere of beautiful days by the sea.

THE VINTAGE

WEATHER CONDITIONS

The weather in 2024 was extreme, with heavy rainfall, lack of sunshine and cool temperatures, making the fight against vine diseases particularly difficult. After a somewhat difficult flowering period with some coulure, a more favourable period in August allowed the grapes to change colour evenly, followed by a rapid harvest in September to preserve the quality of the grapes. This vintage marks a return to normal harvest dates.

HARVEST

25 September - 08 October 2024

THE WINE

VARIETALS

Merlot 86%, Cabernet sauvignon 14%

ALCOHOL CONTENT

11,5 % vol.

TASTING

A lovely light ruby-red colour, with excellent brilliance and remarkable clarity.
Both intense and fresh, the nose reveals notes of red fruit, dominated by strawberry and redcurrant.
On the palate, the supple attack blossoms into a delicate roundness in the mid-palate, supported by a light, perfectly balanced tannic structure. Its thirst-quenching freshness and great drinkability make it a convivial wine that can be enjoyed immediately.?

FOOD PAIRINGS

Summer salads, pizzas, bruschettas, white meats, grilled fish.

SERVING

Serve between 11° and 13°C.

AGEING POTENTIAL

2 to 3 years

FAMILLE ANDRÉ LURTON
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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THE VINEYARD

TERROIR

Clay-limestone and clay-siliceous.

AGE OF VINES

17 years old

IN THE VINEYARD

Type of pruning: Double Guyot.
Harvest: Mechanical harvest with sorting system at reception.

THE CELLAR

WINEMAKING

Cold maceration for 72 hours to limit colour extraction.
Alcoholic fermentation at 18°C to preserve the fruit.

AGEING

Aged in stainless steel vats for 6 months.

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