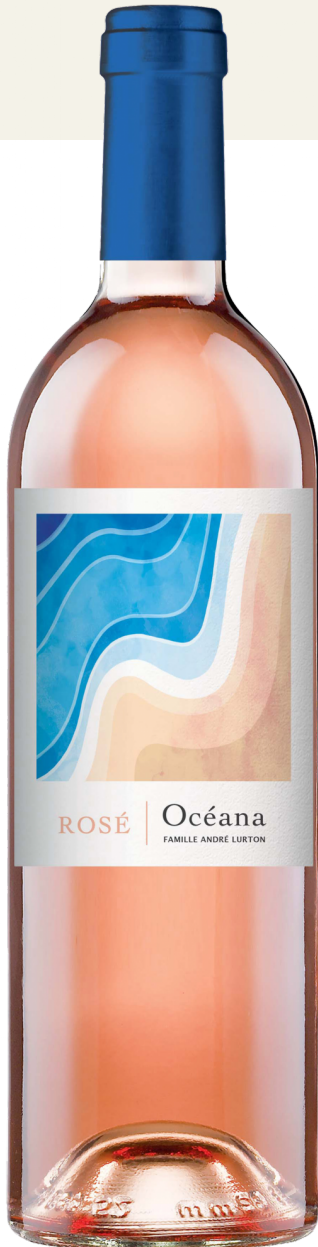


Océana



Océana Rosé 2024

IGP Atlantique, France

PRESENTATION

Océana evokes the long ocean beaches, a surfing paradise, but also the wind in the fragrant pine forests and the oyster huts... everything that makes up the charm of our "West Coast". This rosé is full of good humour and deliciousness, with a freshness that caresses like the sea breeze. Its notes of red fruit and white peach awaken the senses and take us on a 100% holiday tasting experience on the Atlantic coast.

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

23 september - 25 September 2024

THE WINE

VARIETALS

Merlot 60%, Cabernet sauvignon 40%

ALCOHOL CONTENT

12,5 % vol.

TASTING

A lovely bright salmon colour, rather pale with silver highlights.

The wine's aroma is notably intense, with a rich blend of red fruits, led by raspberry, accompanied by subtle notes of vine peach and delicate floral nuances of fresh rose.

On the palate, the wine displays a supple attack, revealing a round, full-bodied character. This is supported by a pleasant freshness that extends to the finish. The vintage is characterised by its finesse and balance, with a seductive brilliance and a delicious flavour.

FOOD PAIRINGS

Niçoise salad, grilled fish, goat's cheese, strawberry tart.

SERVING

Serve between 7°C and 11°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

20 years old

IN THE VINEYARD

Pruning type: Double Guyot

Grape Harvest: Mechanical harvesting.

THE CELLAR

WINEMAKING

Vinification in temperature-controlled stainless steel vats.

AGEING

During 4 months in stainless steel vats.



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