

# ATLANTIQUE

CABERNET FRANC ROSÉ 2021 ATLANTIQUE IGP – FRANCE

Vineyards along the Gironde Estuary are cooled by Atlantic Ocean breezes and can produce elegant and dry pale pink Rosé wines from the Cabernet Franc varietal, more than a match for those from Provence.

### WINEMAKING & VINEYARDS

WINEMAKER: THOMAS ROGER WINERY: ORCHIDÉES MAISONS DE VIN

Top quality Gironde Estuary vineyards grow on a mixture of limestone, clay, and porous silt soils that supply the fabulous Cabernet Franc grapes harvested at the end of September. After gentle pressing and careful racking, the alcoholic fermentation is started at a low temperature (12-15°C). After 12 days of fermentation, the wine is racked and then left for a few months on the fine lees.

# TASTING NOTES

Pale pink, yet a vibrant food friendly Rosé in the classic French style. There is plenty of wild strawberry and raspberry fruit on the nose. The palate is deliciously fresh, elegant, and soft with crisp acidity. Generous fruit flavors, but delightfully dry.

### FOOD MATCH

Perfect fresh from the chiller, as an aperitif or with salads, white meats cooked on the grill and even lightly spiced Asian dishes.

# **TECHNICAL DATA**

VARIETIES: 100% CABERNET FRANC ALC: 12% RS: <1 G/L PH: 3.3 MALOLACTIC: No



