

**LA DUNE**  
IGP LANDES  
GASTRONOMIC ROSÉ



**Lionel Osmin & Cie**

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



**PROFILE:**

LA DUNE is an invitation to discover the roads and landscape of Les Landes, to discover the lands where this wine was born, around Château de Bachen, overhanging the Adour River, between vines and centenary oak trees. A place that expresses peace, where the Guerard Family planted their roots and managed to elevate this estate to a famous place in the Landes Region. With LA DUNE, the first premium rosé of the Atlantic Coast, we offer you to escape on the coastline, to have a true moment of pleasure, where time stops... This intense rosé, complex and elegant, will show you the gastronomic universe of the famous chef Michel Guérard.

**WINEGROWING:**

- Grape varieties: 65% Merlot – 35% Cabernet Franc
- Climate: dominated by oceanic influences, our plots are located on 200m high slopes and benefit from an ideal sunlight and good aeration allowing great health for the grapes. The summer heat ideally combines with the oceanic freshness.
- Terroir: the Domaine de Bachen soils are a mix of clay and limestone. The clay soil gives its structure to this rosé and the limestone brings freshness.

**WINEMAKING & AGEING:**

The grapes are harvested at full ripeness in order to obtain both body, freshness and fruit aromas. The Merlot, harvested first, brings colour and body while the Cabernet Franc improves the aromatic range, with floral notes that sustain the body of this wine thanks to its acidity. The grapes are harvested precisely and quickly to preserve aromas and limit the extraction of tannins. They are then immediately destemmed before being crushed softly. The first hours of the vinification are the most delicate and important, balance must be perfect! Alcoholic fermentation is done under cool temperatures to preserve the aromatic potential. Ageing is done in stainless tanks on fine lees in order to bring volume and aromatic complexity.

**TASTING NOTES:**

A pale salmon pink colour. A complex nose with red fruits notes mixed to the sweetness of the apricot and the complexity of the rose, increased by a small lemon aroma. The mouth is smooth with an explosion of aromas sustained by good structure both warm and frank which offer a long and complex aftertaste improved by an oceanic freshness.

**SERVING & PAIRING:**

- Service temperature: 9°C
- Ageing potential: 12 months
- Food pairing: salad, tomato soup, fresh ceviche, lobster or other fishes, summer meals, aperitif...



EAN: 3760201500743  
Weight: 1,38kg  
NOMACORC  
Dim: 300 x 85 ø mm



EAN: 23760201500747  
Dim: 295 x 195 x 310 mm



EUR (80 x 120 cm)  
5 layers x 16 cs = 80 cs  
Weight: 714 kg / Height: 1,7 m

6 BT

Bt orientation: ↑  
Weight: 8,7 kg

VMF (100 x 120 cm)  
5 layers x 20 cs = 100 cs  
Weight: 900 kg / Height: 1,7 m



EAN: 13760201500740  
Dim: 398 x 303 x 315 mm



EUR (80 x 120 cm)  
4 layers x 6 cs = 24 cs  
Weight: 431 kg / Height: 1,4 m

12 BT

Bt orientation: ↑  
Weight: 17,1 kg

VMF (100 x 120 cm)  
5 layers x 9 cs = 45 cs  
Weight: 800 kg / Height: 1,7 m