



Estandon Gris, Estandon GRIS, IGP Var Argens, Rosé, 2019

IGP Var Argens,

TERROIR

Estandon Gris is an IGP Var Argens "vin gris" that resonates with the limestone and gypsum origin and crystalline formation of the Argens basin. Its dry climate provides excellent conditions for the cultivation of the vine. Estandon Gris reveals this very typical terroir through its lovely, bright appearance and burst of white fruit which underpins the balance on the palate and comes through on an elegant finish.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache noir

TASTING

Lovely, bright appearance with a burst of white fruit which underpins the balance on the palate and comes through on an elegant finish.

SERVING

6-8°C

FOOD PAIRINGS

This gray wine will delight your guests with a gourmet aperitif, composed of appetizers such as crispy salmon with dill or verrines of eggplant caviar.

REVIEWS AND AWARDS



86/100

"Vin de pays réussi et tendre aux parfums attachants"

Guide DVE

