

# ESTANDON

DEPUIS 1947



## Estandon Rosé Bag In Box 2 Litres

AOC Côtes de Provence, Provence, France



This is a rosé wine with a sunny personality perfect for sharing. Estandon has been expressing the personality of the Côtes de Provence AOC wines with talent since 1947. The Estandon winegrowers strive to recreate all the joy of the Provençal lifestyle in this wine that invites you to enjoy it in good company. A permanent fixture on the wine shelves, Estandon has become the gold standard for Provençal rosé: a pale colour, a fine nose and a balance of subtle flavours on the palate.

### PRESENTATION

### TERROIR

ESTANDON DEPUIS 1947 comes from the Côtes de Provence wine region, famous for its rosé wines. Its terroir is composed of clay-limestone soil and enjoys a dry, sunny Mediterranean climate.

### WINEMAKING

The grapes are harvested at night. A short maceration on the skins is carried out before pressing. Alcoholic fermentation is temperature-controlled and malolactic fermentation is prevented. Vinification is carried out in temperature-controlled stainless-steel vats in the traditional manner.

### CERTIFICATIONS

Estandon Cooperative en Provence has a traceability process and a quality of production which has been IFS (International Food Standard) certified at the highest level since 2009. The AFAQ 26000 assessment also guarantees that Estandon Coopérative en Provence is committed to its social, environmental and economic responsibilities.

### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

### MAITRE DE CHAI

Catherine Huguenin

### VARIETALS

Cinsault, Grenache, Syrah

### TASTING

Soft with a vibrant acidity

Lovely pale 'rose petal' hue with lychee-coloured nuances. Fine nose exuding delectable fragrances of fresh white fruit. On entry to the palate, the wine is clean, round and fleshy. Luscious bouquet of peaches, pears and plums complemented by a hint of spice. The whole is very well balanced, the wine possessing softness and delicacy as well as precision and a very pleasant acidity.

### SERVING

Best served at 6-8°C.

### FOOD PAIRINGS

This wine will pair perfectly with a plancha of seafood or a fragrant exotic dish.



## AGEING POTENTIAL

Enjoy all year long

## REVIEWS AND AWARDS



Argent

"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."

**Concours Mondial des Féminalises 2022 Argent**

