

ESTANDON

R E F L E T



Estandon Reflet, AOP Coteaux varois en Provence, 2023

AOP Coteaux varois en Provence, Provence, France

The freshness of an intimist Provence

Reflet is an elegant, expressive and aromatic rosé, in the archetypal style of the Provençal rosés. Its hallmark freshness is derived from the expression of its terroir tucked away in the hills of inland Var in the heart of an intimist Provence.

TERROIR

This wine is derived from a selection of vineyard plots within the Coteaux Varois en Provence AOC area. Located in the heart of Provence, the Coteaux Varois en Provence AOC boasts a unique terroir - a Mediterranean climate with a continental influence and high-altitude vineyards with limestone soil - that allows the grapes to attain a very good phenolic maturity while preserving their acidity.

WINEMAKING

Harvested at night. Short skin maceration. Pressing. Temperature-controlled vinification in stainless-steel vats in the traditional manner.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Contains sulphites.

Cinsault, Grenache, Rolle, Syrah

TASTING

Expressive and harmonious

Bright and luminous, with a lovely pale pink hue. A clean, fresh, lively and very expressive nose. Luscious on the palate with an array of summer fruit (peaches and garriguettes strawberries) and citrus (pink pomelo and blood orange), followed by a very elegant finish. The wine is well-balanced with an enticing roundness and fruity expression and is invigorated by a lovely freshness that lends it finesse and liveliness.

SERVING

Best served at 6-8°C.

FOOD PAIRINGS

This rosé will be appreciated both as an aperitif and as an accompaniment to the sunny flavours of Mediterranean cuisine (Niçois stuffed vegetables, ratatouille, fine-crust tomato tart, etc.), the iodine flavours of seafood, spicy flavours and world cuisine (exotic, oriental, Indian, Asian).

AGEING POTENTIAL

Enjoy all year long



REVIEWS AND AWARDS



Or

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

Vinalies Internationales Or 2024

