

BRISE MARINE



Brise Marine Rosé 75cl

Vin de Pays Méditerranée (Vallée du Rhône), Rosé 2013



THE WINE

Legend has it that Phoenician ships, carried on a steady sea breeze ("brise marine"), landed on the Mediterranean coast in the 6th century BC. They brought with them the knowledge of vine growing and winemaking.

To celebrate the legend, the Estandon winemakers have created this "Brise Marine" vin de pays and invite you to taste the fruit of their region's history.

TERROIR

Provence. Shallow, schist and silty soils. Foothills of the Massif des Maures on sunny hillside slopes.

WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermoregulated alcoholic fermentation. Prevention of malolactic fermentation.

Traditional temperature-controlled vinification in stainless steel vats.

VARIETALS

Cinsault, Grenache, syrah

TASTING NOTES

This rosé is fruity, light, fresh, and easy to drink.

SERVING TIPS

Serve at 6-8 °C.

FOOD PAIRING

For everyday meals with friends, enjoy with grilled meat and big summer salads

Bottle style					item code			Bottle UPC			Case UPC
Bordelaise Evolution					75701			3269210250194			3269210101533
Volume (ml)	Unit per case	Unit per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (HxLxP cm)	Pallet dimensions (HxLxP cm)
75cl	6	600	4	25	1.16	7.25	750	30.0	7.63	23x16x31	120x80x138

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



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