

ESTANDON

DEPUIS 1947



Estandon Blanc

AOC Côtes de Provence, Provence, France

PRESENTATION

ESTANDON IS MADE FROM A BLEND OF WINES PRODUCED FROM THE VERY BEST TERROIRS OF AOC CÔTES DE PROVENCE.

TERROIR

The characteristic aromas and structure of the Estandon wines are derived partly from primary slate soils, which are free-draining and stony, and from a traditional blend of grapes.

VARIETALS

Rolle, Ugni blanc

TASTING

A pale lemon colour with flashes of green. The nose is subtle, with hints of white flowers. A clean, mineral-laden palate finishes with notes of citrus and white-fleshed fruits. This wine's subtle aromas lend themselves to all kinds of food matches. It highlights the elegant flavours of a wide range of dishes.

SERVING

This wine should be chilled to about 8-10 °C before pouring.

FOOD PAIRINGS

In spring and summer, this is the perfect match for grilled fish of all kinds, shellfish and fish served in light cream or butter-based sauces. This wine harmonises beautifully with autumnal flavours. Try it with a chestnut soup – you'll find it highlighted with biscuity, toasty notes. It works well with a barley risotto studded with wild mushrooms as the dish brings out vegetal and aniseed notes in the wine. Or how about pinenut rissoles or a dish of veal with chard?

