



Brise Marine, rouge 75cl

IGP Méditerranée, France

PRESENTATION

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. Thermo-regulated alcoholic fermentation. Prevention of malolactic fermentation. Traditional vinification in stainless steel vats.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinigc

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cabernet, Grenache, Syrah

TASTING

Purple shades, spicy on the nose, supple and finely balanced on the palate.

SERVING

Serve at 16°C. Enjoy within 2 years.

FOOD PAIRINGS

This red vin de pays can be enjoyed in winter with red meat in sauce dishes or paired with cheeses made with cow's milk at the end of the meal.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bordelaise Evolution							75cl	75301		3269210250170	3269210102950
Palette Europe	Units per case	Units 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 (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.16	7.25	750	30.0	7.63	23 x 16 x 31	120x80x138

