

JAS DU ROY



TERRES NOBLES Jas du Roy Rosé 2017

AOC Coteaux d'Aix-en-Provence, Provence, France

TERROIR

Communes east of the Bouches-du-Rhône.

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.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Syrah

TASTING

Soft pink hue. Smooth on the palate with notes of white fruit. Lovely harmony.
Long-lingering finish.

SERVING

Serve at 6°-8°C.
Drink within 12 months to enjoy it at its best.

FOOD PAIRINGS

This rosé will pair well with fresh, fragrant Provençal summertime dishes.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bordelaise VIP					75cl				3269210251610		3269210101878	
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	23x16x31	120x80x138	

ESTANDON
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

