

ESTANDON ESSENTIELS

Premium de Saint Louis Rouge 2015

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

Aged in oak barrels.

TERROIR

To the west of Aix-en-Provence in the foothills of the Alpilles and Trévaresse.
On stony, clay soils.

WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermoregulated alcoholic fermentation. Prevention of malolactic fermentation. Traditional vinification in stainless steel vat. Aged in oak barrels.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cabernet sauvignon, Grenache, Syrah

TASTING

Intense, deep ruby hue. Powerful and open on the nose, showing a lovely complexity of black fruit and spices. On the palate, the wine shows concentration and well-balanced oak, the tannins are silky and the finish is long.

SERVING

Enjoy now, served at 17-18 °C. Decant before serving. Can be aged for 4 to 6 years.

FOOD PAIRINGS

This oaky red will pair perfectly with breast of duck with mushrooms, a grilled rib of beef, or mature cheeses.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bordelaise Séduction							75cl			3269210252341	3269210102257
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	1.37	8.50	875	31.3	7.65	23x16x32	120x80x142

