



Blason Saint Louis Rosé 37,5cl

AOC Côtes de Provence, Provence, France

PRESENTATION

Louis d'Anjou, grand nephew of the king Saint Louis, was born and raised in Brignoles. Estandon Vignerons choose to dedicate him this vintage by assembling a rosé that allies noble heart and provencal terroir.

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

With the brightest peach-pink color, the nose is sweetly elegant with fruity and flowery aromas. Weighty and full in the mouth, the palate is well-balanced.

SERVING

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

FOOD PAIRINGS

Our Royal Saint Louis is perfect with fresh and light summer dishes from the Mediterranean area. We particularly appreciate it with a fresh salmon carpaccio.

