

ESTANDON ESSENTIELS



Bastidans Rosé 0

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

PRESENTATION

In the 18th century, the dignitaries of Aix-en-Provence, who built their elegant residences ("bastides") on the town's hills, were referred to as "Bastidans". There they would relax, sit back and enjoy their wines, so full of light...

The Estandon winemakers have created this wine in the spirit of these "Bastidans". It takes you on a tasting journey in which you will appreciate the full expression of Cézanne's Provence.

WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermo-regulated 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

Beautiful appearance with peony-coloured shades. The wine opens on the nose with notes of white-fleshed red fruit. Delicious and harmonious on the palate.

SERVING

Serve at 6-8°C.

FOOD PAIRINGS

Create the perfect sunny aperitif by pairing this rosé with verrines of fromage frais and Mediterranean vegetables with basil.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bordelaise Séduction							75cl			3269210252976	3269210102776
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

