



DEPUIS 1947

# ESTANDON

HÉRITAGE

## Estandon Héritage Rouge 50cl

AOC Côtes de Provence, Provence, France

All the emotion of Provence in a wine which is an open invitation to pleasure and conviviality.



### PRESENTATION

Estandon is made from a blend of wines produced from the very best terroirs of AOC Côtes de Provence.

### TERROIR

The characteristic aromas and structure of the Estandon wines are derived partly from primary slate soils, which are free-draining and stony, and from a traditional blend of grapes.

### 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 Reinig

### MAITRE DE CHAI

Catherine Huguenin

### VARIETALS

Cabernet sauvignon, Mourvèdre

### TASTING

Deep ruby colour.

A heady nose of black fruit, violets and spices. The palate is rich, round and fruity.

### SERVING

This wine should be chilled to about 16-17° before pouring.

### FOOD PAIRINGS

This is an ideal wine for drinking during the cold months of winter. It can go with mushroom-based dishes, roast boar, a leg of lamb as well as stew.

Those who want to take a walk on the wild side, we suggest trying a few lighter dishes, such as char-grilled vegetables, dishes served with a pesto sauce, charcuterie or a shellfish stew.

