

# ESTANDON

DEPUIS 1947



## Estandon Rouge Magnum

AOC Côtes de Provence, Provence, France

### 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.

### VARIETALS

Grenache noir, Syrah

### 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.

