



ESTANDON

TRADITION

Estandon Tradition blanc 75cl

AOC Côtes de Provence, Provence, France

All the emotions of Provence in a wine that invites sharing and conviviality.

PRESENTATION

Since 1947, Estandon expresses with talent the personality of AOC Côtes de Provence wines. Estandon winemakers are strongly committed to compose each vintage an invitation to pleasure and conviviality.

TERROIR

Silty and shale soils: shallow soils. Buttress of the Massif des Maures: sunny hillsides. Traditional vinification in vat: vatting of 10 days.

WINEMAKING

Night mechanical harvest. Short film maceration. Pressing. Malolactic thermo-regulated alcoholic fermentation blocked. Traditional vinification in stainless steel vats, mastered temperatures.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Rolle, Ugni blanc

TASTING

This wine, adorned with a bright robe with pale gold hues, develops aromas of white fruits and citrus fruits. On the palate, its roundness and its balance unveil greedy notes.

SERVING

Serve at 10°

FOOD PAIRINGS

It will go perfectly with sea bream with tapenade or mesclun with fresh beans and candied tomatoes.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Bordelaise Séduction					75cl				3269210253898		3269210103926
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	1.37kg	8.50kg	875kg	31.3cm	7.65cm	23*16*32	120*80*142

