



Saint Louis de PROVENCE

Estandon Signature, Saint Louis de Provence, AOC Coteaux varois en Provence CAB, Rosé, 2019

AOC Coteaux varois en Provence CAB,

At Estandon, we are convinced that the future lies in eco-friendly viticulture with a balance between people and nature. Our cooperative winegrowers are committed to supporting our cooperative both in terms of growing the brand and in terms of growing the vine. Therefore, major conversion to organic growing projects are currently underway: by 2021, 25% of the production will be certified organic. But this conversion is a long process as it is spread over 3 years.

PRESENTATION

Saint Louis de Provence invites you to discover the terroir of the "Provence Verte" (Green Provence), where terraces of olive trees line the vineyards and the rivers flow quietly by, where the rosé reveals itself in many reflections.

TERROIR

The terroir of the Coteaux Varois en Provence owes much of its character to its geology: a series of limestone and clay-limestone folds oriented from east to west alternate with areas of gravel and flint.

In the heart of this "Provence Calcaire", several winegrowers have decided to make the move to organic growing and have therefore embarked on the conversion of their vineyards, a period of 3 years growing their vines organically before being able to state that the wines are organic. To illustrate these winegrowers' commitment, Saint Louis de Provence 2019 displays the "under organic agriculture conversion" logo.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Syrah, Carignan

TASTING

A radiant rose petal hue with a citrus and candy nose. On entry to the palate, the wine is complex and underpinned by lemony notes leaving a harmonious finish.

SERVING

Enjoy at 6-8°C

