

# ESTANDON

## TRADITION

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ESTANDON

TRADITION

DEPUIS 1947

CÔTES DE Vendanges

2019



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

Slisty 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 B Contains sulphites.

### 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.



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