

GRIS D'ARGENS



Estandon Signature, Gris d'Argens "Souvenir du Var", IGP Var, Rosé

IGP Var, France

Gray wine owes its very pale color and delicate aromas to a very short contact between the juice and the skin of the grapes.

TERROIR

The IGP Var "Argens" is a gray wine resonating with the limestone, gypsum and crystalline origins of the Argens watershed. This river which has its source in Seillons, crosses the center of the Var from East to West. This valley is part of the natural heritage of the Var department, because of its geological wealth, bio-diversity and history.

WINEMAKING

Harvested by machine at night. Short maceration. Pressing. Thermo-regulated alcoholic fermentation. Prevention of malolactic fermentation. Traditional vinification in stainless steel vats.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reing

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Grenache, Cinsault

TASTING

Rosé fruity, light, fresh in the mouth.

This wine develops a nose drawing on the aromas of white-fleshed fruit, will seduce you with its freshness and finesse.

SERVING

Savor it now at 6-8 °C.

FOOD PAIRINGS

This rosé wine will be ideal for meals with friends, as an accompaniment to grilled meats and vegetables.

Type of bottle			Closure		Volume (ml)		item code		Bottle barcode		Case barcode	
Bordelaise Elégance			Liège de Provence		1500		14070		3269210255861		3269210106248	
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	4	264	11	6	2.60	10.66	720	38.0	9.95	21x21x39	120x80x80	

ESTANDON

COOPÉRATIVE EN PROVENCE

ESTANDON

727 Boulevard Bernard Long - Les Consacs - CS 90300, 83175 Brignoles
Tel. 0494372100 - info@estandon.fr

estandon.fr    

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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OCASCE