# ESTANDON

## DEPUIS 1947





# **Estandon Rouge 2022**

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.

#### **TFRROIR**

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, 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.



