





AOP Coteaux varois en Provence, Provence, France

With its original and exclusive bottle, this is a Coteaux Varois en Provence par excellence.

PRESENTATION

An expressive, harmonious rosé wine and great ambassador for the Coteaux Varois en Provence.

TERROIR

The terroir of the Coteaux-Varois-en-Provence AOC is characterized by a rugged landscape where parcels of vines grow between 200 and 500 metres altitude. Due to the alternation of hot weather during the day and cool temperatures at night, the grapes ripen steadily and evenly, developing aromatic complexity.

WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermoregulated alcoholic fermentation. Prevention of malolactic fermentation.

Traditional temperature-controlled vinification in stainless steel vats.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache noir, Syrah

TASTING

Saint Louis de Provence is pale in appearance with shades of pink. The fresh fruit and citrus aromas refresh the palate, with harmony and elegance on the finish.

SERVING

Serve at 8 - 10°C

FOOD PAIRINGS

Enjoy on its own, as an aperitif, and with all types of Mediterranean cuisine.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Saint Louis BVS							750	958	251	3269210253676	3269210103735
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 diamete (cm)	r Case dimensions (H*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	6	630	5	21	1.33	8.16	882	32.9	8.15	26*18*34	120*80*185



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Saint Bouis PROVENCE

COTEAUX VAROIS

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