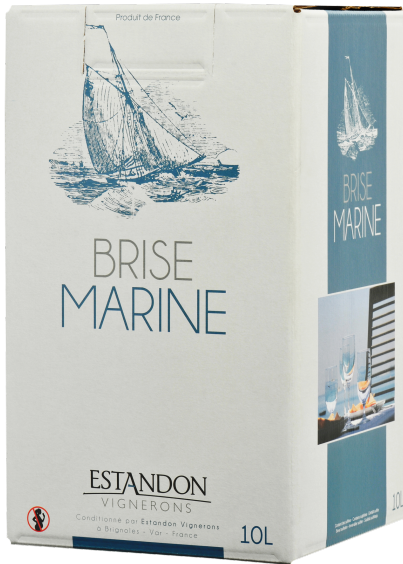




Brise Marine Bag-In-Box rouge 10 Litres

IGP Méditerranée, France



PRESENTATION

Legend has it that Phoenician ships, carried on a steady sea breeze ("brise marine"), landed on the Mediterranean coast in the 6th century BC. They brought with them the knowledge of vine growing and winemaking.

To celebrate the legend, the Estandon winemakers have created this "Brise Marine" vin de pays and invite you to taste the fruit of their region's history.

TERROIR

Provence. Shallow, schist and silty soils. Foothills of the Massif des Maures on sunny hillside slopes.

WINEMAKING

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

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cabernet, Grenache, Syrah

TASTING

Violet nuances, spicy nose, supple and finely balanced in the mouth.

SERVING

Serve at 16 °.

To be enjoyed within two years.

FOOD PAIRINGS

This red country wine can be on the winter tables to accompany red meats in sauce and at the end of the meal with cow's cheese.

