# 

# TERRASSE



# Estandon Terrasse, Terrasse, AOC Côtes de Provence, Rosé

AOC Côtes de Provence, Provence, France

A Provençale celebration of "l'art de vivre" - the art of living - which means appreciating the finer things in life, both large and small, big picture and close up.

Living in the moment, chatting quietly in the shade, taking stock, seeing life go by, just sitting, thinking, laughing, sipping on the terrace...

#### **PRESENTATION**

This delicate organic wine offers the best of Provence. It combines freshness and respect of the grapes.

#### **TERROIR**

This wine comes from the blending of wines produced in the best soils of AOC Côtes de Provence with shallow schistose and silty soils located in the foothills of the Massif des Maures and hillsides perched around Flayosc, at the gates of the Verdon.

These vineyards, very old, nestled in the hills in the middle of nature, cohabit harmoniously with the olive and the green oak.

Others, a little lower, exposed on the clay-limestone slopes of the commune of Thoronet where rests the famous Cistercian abbey of the 12th century and on the variegated sandstones of the municipality of Cannet des Maures, benefit from the exceptional sunshine of Provence.

### **WINEMAKING**

The grapes are basically harvested mechanically, very early in the night to get this dress so pale. A short film maceration is performed before pressing. The juices are decanted at low temperature. The alcoholic fermentation is thermo-regulated and the malolactic fermentation is blocked.

# **CERTIFICATIONS**

Organic wine accredited by QUALITE FRANCE / BUREAU VERITAS

# RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

# MAITRE DE CHAI

Catherine Huguenin

# **VARIETALS**

Cinsault, Grenache noir, Syrah

Contains sulphites.





#### **TASTING**

Very expressive, lively and intense nose with notes of citrus fruits, stone fruits, and the sweetness of exotic fruits.

### **SERVING**

Savoured it at 8-10°.

# **FOOD PAIRINGS**

It will refresh a black olive tapenade for the aperitif or will be great with a grilled fish, tasty like red mullet for instance.



**ESTANDON** 

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#### **AGEING POTENTIAL**

Enjoy all year long

# **REVIEWS AND AWARDS**



Bronze

"Selon la date de tirage et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."

**Decanter World Wine Awards Bronze 2022** 

| Type of bottle           |                |                  |                      |                     |                 |                     | Volume (ml)           | item code       |                         | Bottle barcode                | Case barcode                    |
|--------------------------|----------------|------------------|----------------------|---------------------|-----------------|---------------------|-----------------------|-----------------|-------------------------|-------------------------------|---------------------------------|
| Bordelaise Lux Natura BP |                |                  |                      |                     |                 |                     | 750                   | 601             | 00                      | 3269210256578                 | 3269210107108                   |
| Palette<br>Europe        | Units per case | Units per pallet | Layers<br>per pallet | Cases per<br>layers | Btl weight (kg) | Case<br>weight (kg) | Pallet<br>weight (kg) | Btl height (cm) | BtI<br>diameter<br>(cm) | Case dimensions<br>(H*W*D cm) | Pallet dimensions<br>(H*W*D cm) |
| EPAL                     | 6              | 600              | 4                    | 25                  | 1.16            | 7.10                | 735                   | 31.30           | 7.20                    | 23x15x32                      | 120x80x146                      |





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