

ESTANDON PROPRIÉTÉS



Domaine L'Eouvière Rosé

Vin de Pays Var, France

PRESENTATION

Domaine de l'Eouvière is based on La Celle village, closed to Brignoles.

This is a family Domaine led by Patrick Tochou, the 3rd generations, and representing the « new class » of winegrowers in Provence, controlling carefully its nice vineyards (less than 20 ha).

Converted to the organic production since 2010, the family respects the natural process of the soils by preserving the vegetation every 2 rows.

The harvest is done at maturity and driven during the night to keep the freshness of the aromas and preserve the colour.

WINEMAKING

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

VARIETALS

Grenache, Merlot rosé, Syrah

TASTING

This rosé 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

This rosé will pair well with fresh, fragrant Provençal summertime dishes.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Bordelaise Evolution					75cl	40306	3269210253614	3269210103667			
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	6	600	4	25	1.16kg	7.25kg	750kg	30.0cm	7.63cm	23*16*31	120*80*138

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COOPÉRATIVE EN PROVENCE

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



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