



ESTANDON

TRADITION



Estandon Tradition, AOC Côtes de Provence, Blanc, 2024

AOC Côtes de Provence, Provence, France

All the emotions of Provence in a wine that invites sharing and conviviality.

PRESENTATION

Since 1947, Estandon expresses with talent the personality of AOC Côtes de Provence wines. Estandon winemakers are strongly committed to compose each vintage an invitation to pleasure and conviviality.

TERROIR

Slisty and shale soils: shallow soils. Buttress of the Massif des Maures: sunny hillsides. Traditional vinification in vat: vatting of 10 days.

WINEMAKING

Night mechanical harvest. Short film maceration. Pressing. Malolactic thermo-regulated alcoholic fermentation blocked. Traditional vinification in stainless steel vats, mastered temperatures.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reing

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Rolle, Ugni B

Contains sulphites.

TASTING

This wine, adorned with a bright robe with pale gold hues, develops aromas of white fruits and citrus fruits. On the palate, its roundness and its balance unveil greedy notes.

SERVING

Serve at 10°

FOOD PAIRINGS

It will go perfectly with sea bream with tapenade or mesclun with fresh beans and candied tomatoes.

ESTANDON

COOPÉRATIVE EN PROVENCE

ESTANDON

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

