

# ESTANDON

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# LUMIÈRE



## Estandon Lumière rosé 75cl

AOC Coteaux varois en Provence, Provence, France

The emotion of an intimist Provence. With Lumière, Estandon has created an expressive, aromatic rosé in the typical elegant style of the rosés from Provence. Its freshness originates in its terroir located in the heart of an intimist Provence.

### PRESENTATION

A delectable rosé, from a rigorous selection of less than 10% of our finest wines in the Coteaux Varois en Provence A.O.C., the result of Estandon Vignerons' commitment to the AgriConfiance certification.

### TERROIR

This wine is derived from a selection of vineyard plots within the Coteaux Varois en Provence AOC area. Located in the heart of Provence, the Coteaux Varois en Provence AOC boasts a unique terroir - a Mediterranean climate with a continental influence and high-altitude vineyards with limestone soil, that allows the grapes to attain a very good phenolic maturity while preserving their acidity.

### WINEMAKING

The grapes are harvested at night. A short maceration on the skins is performed before pressing. Alcoholic fermentation is temperature-controlled and malolactic fermentation is prevented. Vinification is carried out in temperature-controlled stainless-steel vats, in the traditional manner.

### CERTIFICATIONS

Haute Valeur Environnementale niveau 3

### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

### MAITRE DE CHAI

Catherine Huguenin

### VARIETALS

Cinsault, Grenache, Syrah

Contains sulphites.

### TASTING

Expressive & harmonious

Bright and luminous, with a lovely pale pink hue. A very expressive and exuberant nose. Luscious on the palate, with an array of exotic and citrus fruit and a very elegant finish. The wine is well-balanced and invigorated by a lovely freshness that lends it finesse and liveliness.

### SERVING

Best served at 6-8°C.



**FOOD PAIRINGS**

This rosé will be appreciated both as an aperitif and as an accompaniment to the sunny flavours of Mediterranean cuisine (Niçois stuffed vegetables, ratatouille, fine-crust tomato tart, etc.), the iodine flavours of seafood, spicy flavours and world cuisine (exotic, oriental, Indian, Asian).

**AGEING POTENTIAL**

Enjoy all year long

**REVIEWS AND AWARDS**

Or

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

**Vinalies Internationales Or 2025**



Argent

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

**2025, Concours Mondial des Féminales Argent**



Bronze

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

**Decanter World Wine Awards Bronze 2025**



Or

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

**Concours International Gilbert & Gaillard 2025 Or**



Or

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

**Concours des vins Elle a table Or 2025**

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
<b>Bordelaise Eclat "Moon Rising"</b>					<b>75cl</b>				<b>3269210253836</b>		<b>3269210103858</b>	
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*W*D cm)	Pallet dimensions (H*W*D cm)	
<b>EPAL</b>	<b>6</b>	<b>600</b>	<b>4</b>	<b>25</b>	<b>1.35</b>	<b>8.35</b>	<b>852</b>	<b>32.0</b>	<b>7.75</b>	<b>23x16x33</b>	<b>120x80x148</b>	

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