

# ESTANDON

## SYMBIOSE



### Symbiose, AOC Côtes de Provence, Rosé, 2024

AOC Côtes de Provence, Provence, France

The momentum of our cooperation, the power of our living terroir, biodynamic culture: this wine is born from the symbiosis of human, terrestrial and cosmic forces, to offer its harmony to all your sharing moments.

#### PRESENTATION

Finesse and elegance characterize this rosé wine made from Demeter grapes.

#### TERROIR

This wine comes from the terroir of the village of Correns, in the Var, which has been 100% organic for 25 years.

All the land is cultivated in organic farming. Everything is done to protect the environment: soil work is done without pesticides, insecticides or weedkillers.

Yields are limited and scrupulously respect the specifications for organic wines.

Beyond organic, the preservation of the environment is a concern of the winegrowers of Correns and a recent study shows that biodiversity is five times richer in Correns than in neighboring villages.

#### WINEMAKING

Plot selection. Destemmed, crushed harvest.

Gentle pneumatic pressing. Settling for 48 hours at 8 ° C.

Aging: 6 months on fine lees in vats.

#### CERTIFICATIONS

Wine from biodynamic grapes.

#### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

#### MAITRE DE CHAI

Catherine Huguenin

#### VARIETALS

Cinsault, Grenache noir

Contains sulphites.

#### TASTING

Very beautiful pale pink dress. Nose, fine and elegant, beautiful complexity dominated by white flowers, and lemony notes.

Silky on the palate, rich in aromas of white-fleshed fruits.

#### SERVING

Recommended serving temperature: between 7 and 9 ° C

#### FOOD PAIRINGS

Salmon Carpaccio, brochettes of Langoustines tails.

#### AGEING POTENTIAL

Enjoy all year long



## REVIEWS AND AWARDS



### 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."

**Challenge Millésime Bio Argent 2025**

