

ESTANDON

SYMBIOSE



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2021

CÔTES DE PROVENCE

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



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COOPÉRATIVE EN PROVENCE

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

