

# CEUX DE 1906



## Estandon Ceux de 1906, AOP Coteaux varois en Provence, Rosé, 2020 75cl

AOP Coteaux varois en Provence, Provence, France

With its simple, elegant spirits' bottle, this rosé is a novel creation that reflects all our Cooperative's heritage and know-how. The Winegrowers Revolt at the turn of the 20th century was the inspiration for the name of this wine, which is a reference to the year when the first cooperative winery was created in the Var Department, just 6 km from the Estandon site. In a similar spirit to that of CEUX DE 1906 (the winegrowers of 1906), Estandon has used its ability to innovate to create an atypical wine.

### THE VINTAGE

The 2020 harvest is the first vintage of "Ceux de 1906", in which we see the exceptional talent of Estandon's winegrowers and winemakers clearly demonstrated.

### PRESENTATION

This wine is the result of a painstaking process of selection, ageing and blending, and has been created to bring you a new drinking experience. The different origins and toasting methods for the wood used in the ageing of "Ceux de 1906" have endowed it with an original palette of spicy, toasted and smoky.

### TERROIR

"Estandon Ceux de 1906" comes from several terroirs that complement each other perfectly. Some of the vineyards are located wedged between limestone and dolomitic massifs on the La Roquebrussanne plateau. Its stony soil ensures good drainage of any excess water and retains the summer heat. This fine, elegant rosé also draws its freshness from the slopes of Seillons-Source-d'Argens where the vines grow around the village at an altitude of nearly 400 metres. Its clay-limestone soil is an excellent terroir, particularly suitable for the Grenache, Rolle and Syrah. This small hilltop village also has a treasure trove hidden in its subsoil: water sources, a geological and hydrological resource that the vines love. Last but not least, "Ceux de 1906" is rounded off by the grapes picked in the heart of the Var Department near Brignoles, where we produce our top-of-the-range rosés.

### WINEMAKING

Thomas Boutonnet, Gérome Murlan, Alban Lacroux, the cellars of Estandon cellars. Catherine Huguenin, Gaëtan Hawadier et Philippe Brel, oenologists Estandon.

### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

### MAITRE DE CHAI

Catherine Huguenin, Philippe Brel

### VARIETALS

Grenache, Cinsault, Syrah, Rolle

### 12,50 % VOL.

Contains sulphites.

### TASTING

A rosé wine with spicy notes, a gorgeous freshness and an unusual array of aromas reminiscent of whisky or rum with milky, smoky and vanilla overtones...



SERVING

"Ceux de 1906" is intended to be an after-dinner drink. When served at 16°C, this wine expresses all its personality and is great for livening up the conversation at the end of a meal (even after coffee). When served well chilled at 10°C, this wine's elegance and freshness also make it perfect for aperitif drinking.

FOOD PAIRINGS

This wine is excellent for aperitif drinking paired with some gourmet appetisers such as truffle mousse verrines or served as an after-dinner drink with some chocolate mignardises or mini cannelés.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

REVIEWS AND AWARDS

93/100  
"Elizabeth Gabay MW's Club Oenologique Rosé Report"  
Wine Rosé Report 2023

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Oslo					750		14869		3269210256424		3269210106934
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)
EPAL	6	252	6	7	1,65	10,20	443	21,3	9,4	41,0*20,2*24,0	80*120*160

