



ESTANDON

HÉRITAGE

Estandon Héritage, AOC Côtes de Provence, Blanc, 2020

AOC Côtes de Provence, Provence, France

All the emotion of Provence in a wine which is an open invitation to pleasure and conviviality.

PRESENTATION

Estandon is made from a blend of wines produced from the very best terroirs of AOC Côtes de Provence.

TERROIR

The characteristic aromas and structure of the Estandon wines are derived partly from primary slate soils, which are free-draining and stony, and from a traditional blend of grapes.

WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermo-regulated alcoholic fermentation. Prevention of malolactic fermentation. Traditional temperature-controlled vinification in stainless steel vats.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Rolle, Ugni blanc

Contains sulphites.

TASTING

A pale lemon colour with flashes of green. The nose is subtle, with hints of white flowers. A clean, mineral-laden palate finishes with notes of citrus and white-fleshed fruits. This wine's subtle aromas lend themselves to all kinds of food matches. It highlights the elegant flavours of a wide range of dishes.

SERVING

This wine should be chilled to about 8-10 °C before pouring.



Type of bottle							Volume (ml)	item code	Bottle barcode		Case barcode
Bourgogne Ecova Elégance							50	60305			
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*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	12	600	5	10	0.94	11.44	597	26.50	7.60	23.4*27.2*31	120*80*147

ESTANDON
COOPÉRATIVE EN PROVENCE

ESTANDON

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



FOOD PAIRINGS

In spring and summer, this is the perfect match for grilled fish of all kinds, shellfish and fish served in light cream or butter-based sauces.

This wine harmonises beautifully with autumnal flavours. Try it with a chestnut soup – you'll find it highlighted with biscuity, toasty notes. It works well with a barley risotto studded with wild mushrooms as the dish brings out vegetal and aniseed notes in the wine. Or how about pinenut rissoles or a dish of veal with chard?

REVIEWS AND AWARDS

TASTED

"Tasting by Andreas Larson"

Tasted Wine

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