

# ESTANDON

## POUR LA VIE

### Estandon Pour La Vie, IGP Var, Rosé, Bio

IGP Var, France

This rosé is for love, for passion, for romance, for the bond between man and nature, for the land, for the clear blue sky and deep green sea, for the heart, for you, for us, for Provence, for Life.....for pouring now.

#### TERROIR

The vineyards, located in the Var center in the heart of Provence Verte, are all vinified on our cellar site in Brignoles. The production site has been modernized in order to produce high quality rosés thanks to men's comitment.

This vineyard is also an IGP production area where Grenache, Cinsault, Syrah, Merlot, Cabernet, Rolle and, more marginally, Muscat petit grains, Chardonnay and Caladoc are growing.

#### WINEMAKING

The grapes are pressed as soon as the night harvest arrives in the cellar, in order to preserve the freshness of the aromas, vinification of the clear juices at moderate temperature, cleaning by racking at the end of alcoholic fermentation to avoid malolactic fermentation which reduces the natural acidity of wines. Traditional vinification in stainless steel vats, mastered temperatures.

#### CERTIFICATIONS

Organic wine certified by QUALITE FRANCE / BUREAU VERITAS

#### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

#### MAITRE DE CHAI

Catherine Huguenin

#### VARIETALS

Grenache noir, Cinsault, Syrah

Contains sulphites.

#### TASTING

Pretty transparent salmon dress, bright and limpid.

The nose is franc and pleasant, a mix of fresh red berries (raspberry, gariguet strawberry); then come citrus flavors (mandarin and pomelo).

The mouth is charming with a wine that is clean, fresh and available, where we rediscover the fruity and delicious scents that had been perceived on the nose. With time, supple wine, with a good acid support which gives it lightness and good dynamics. The wine is simple, pleasant and well scented with a finish in which we find citrus fruits and tangy notes.

#### SERVING

Serve between 6-8°C

#### FOOD PAIRINGS

A wine full of finesse and freshness, which can be enjoyed for an aperitif, or with "fusion" cuisine with spices such as turmeric and ginger.

#### AGEING POTENTIAL

Enjoy all year long

