



# ESTANDON

## TRADITION



### , AOC Côtes de Provence

AOC Côtes de Provence, Provence, France

All the emotions of Provence in a wine that invites sharing and conviviality.

#### PRESENTATION

Since 1947, Estandon expresses with talent the personality of the wines A.O.C. Côtes de Provence.

Vintage after vintage, it remains an essential reference synonymous with quality, pleasure and conviviality.

#### TERROIR

Estandon comes from the blending of wines produced in the best soils of AOC Côtes de Provence with shallow schistose and silty soils located in the foothills of the Massif des Maures and hillsides perched around Flayosc, at the gates of the Verdon.

These vineyards, very old, nestled in the hills in the middle of nature, cohabit harmoniously with the olive and the green oak.

Others, a little lower, exposed on the clay-limestone slopes of the commune of Thoronet where rests the famous Cistercian abbey of the 12th century and on the variegated sandstones of the municipality of Cannet des Maures, benefit from the exceptional sunshine of Provence.

#### WINEMAKING

The grapes are basically harvested mechanically, very early in the night to get this dress so pale.

A short film maceration is performed before pressing. The juices are decanted at low temperature.

The alcoholic fermentation is thermo-regulated and the malolactic fermentation is blocked.

#### CERTIFICATIONS

Estandon Vignerons ensures traceability and production quality certified IFS (International Food Standard) at the highest level since 2009. The AFAQ 26000 evaluation also guarantees Estandon Vignerons' commitment to its societal, environmental and economic responsibilities.

#### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

#### MAITRE DE CHAI

Catherine Huguenin

#### VARIETALS

Contains sulphites.

Cinsault, Grenache, Syrah

#### TASTING

A pale hue of litchi and rose petals, a delicate, tender nose with a floral bouquet and white fruits, a round, silky, elegant mouth with a beautiful persistence.

#### SERVING

Serve chilled between 6 and 8 °.

#### FOOD PAIRINGS

It will go perfectly with a plancha of seafood or a fragrant exotic dish.

