

# ESTANDON VOICES



## Voices, Voices, AOC Coteaux varois en Provence, Rosé, 2021

AOC Coteaux varois en Provence, Provence, France

A rosé with many stories to tell.

About the land, and the people, that make Provence and its wine special. About precious nature and our beautiful Earth.

About our cooperative members who are such a solid presence in our community and the men and women who work to transfer the life from the grapes into the wine, and all those who appreciate good rosé and have their own stories to share.

### THE VINTAGE

This wine reflects the spirit that drives our winegrowers who, for years, cultivate their vines organically with patience and consistency so that it offers the best of its fruit and with respect for the environment.

### TERROIR

The Coteaux Varois en Provence vineyard is located in the heart of "Provence Verte". In the basins and narrow valleys, production is strictly delimited within 28 municipalities grouped around Brignoles, once the summer residence of the Counts of Provence. Its terroir is distinguished by marked reliefs which culminate from 600 to over 1000 meters for the Sainte-Baume massif. Nearly 6 Estandon cooperative cellars produce AOP Coteaux Varois en Provence.

### WINEMAKING

The grapes are mainly harvested by machine very early in the night in order to ensure that the wine has a very pale appearance.

A short maceration on the skins is performed before pressing. The juices are settled at low temperature. Alcoholic fermentation is temperature-controlled and malolactic fermentation is prevented.

Vinification is carried out in temperature controlled stainless steel vats, in the traditional manner.

### CERTIFICATIONS

Organic wine accredited by Bureau Veritas / Qualité France.

### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

### MAITRE DE CHAI

Catherine Huguenin

### VARIETALS

Contains sulphites.

Cinsault, Grenache noir, Syrah

### TASTING

Bright, shiny pale pink hue. Great finesse on the nose, with notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with a lovely balance between the wine's freshness and its silky body, leading to an appetizing finish.

### SERVING

Serve at 6 - 8°



### FOOD PAIRINGS

Enjoy on its own, as an aperitif, or to accompany the flavours of Mediterranean cuisine.

### AGEING POTENTIAL

Enjoy all year long

