



Estandon Signature, Collines, Vin de Pays du Var, Rosé, 2023

Vin de Pays du Var,

PRESENTATION

As a testimony to their Provencal landscape and their hills covered with scrubland and vineyards, the Estandon winemakers created this rosé "Hills".

TERROIR

Var

WINEMAKING

Night mechanical harvest. Short maceration. Pressing. Malolactic thermo-regulated alcoholic fermentation blocked. Traditional vinification in stainless steel vats, controlled temperatures.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Syrah

TASTING

Salmon rosé, fruity and fine nose, pleasant and balanced on the palate.

SERVING

Serve at 8-10 °.

To drink in the year.

FOOD PAIRINGS

This rosé will be ideal with roast poultry with herbs or ham.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bordelaise Evolution							75cl			3269210253089	3269216222317
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	6	600	4	25	1.16	7.25	750	30.0	7.63	23x16x31	120x80x138

