



ESTANDON

HÉRITAGE

Estandon Héritage, AOC Côtes de Provence, Rosé, 2024

AOC Côtes de Provence, Provence, France

With Héritage, Estandon expresses the personality of the A.O.P. Côtes de Provence wines with talent.

Vintage after vintage, Héritage remains a gold standard, synonymous with quality, drinking pleasure and conviviality.

This wine is subtly set off in a Burgundy-shaped bottle, promising us well-balanced aromas and above all offering us an invitation to a fine dining and drinking experience.



THE VINTAGE

The charm and elegance of Provence. With a bright, pale colour, a fine and elegant nose and subtle aromas, Héritage promises us all the joys of the Provençal way of life.

PRESENTATION

Estandon has been expressing the personality of the Côtes de Provence A.O.C. wines with talent since 1947

Vintage after vintage, it remains the reference, synonymous with quality and relaxed enjoyment.

TERROIR

Héritage is crafted from a blend of wines originating in the finest terroirs of the Côtes de Provence AOC with shallow schist and loam soils located on the foothills of the Maures mountains and on the hilltop slopes near Flayosc, on the doorstep of the Verdon. These ancient vineyards grow on hills amid olive trees and Holm Oaks. Other vineyards, located at a slightly lower altitude, on the clay-limestone slopes of the commune of Le Thoronet (home to the famous 12th century Cistercian abbey) and the variegated sandstone soil of the Cannet des Maures commune, receive an exceptional amount Provençal sunshine.

WINEMAKING

The grapes are harvested very early in the night to ensure that the wine has a lovely 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

Estandon has put in place a traceability process and has achieved a quality of production which has been IFS (International Food Standard) certified at the highest level since 2009.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin



VARIETALS

Cinsault, Grenache, Syrah

TASTING

Delicacy and precision.
A bright, pale slightly rose-petal hue. The nose is fine and delectable, exuding white fruit aromas of peaches, pears and quince along with hints of melon and pomegranate. The palate is lovely - clean, round and fleshy on entry with a luscious restitution of the fruity aromas found on the nose. As the wine evolves, it shows a fine and silky texture, supported by a nice freshness that lends this wine lightness and depth. The whole is very well balanced, the wine possessing softness and delicacy as well as precision and a very pleasant acidity. Citrus fruit finish with a hint of Mediterranean spices.

SERVING

Best served at 6-8°C.

FOOD PAIRINGS

This wine will pair perfectly with a plancha of seafood or a fragrant exotic dish.

AGEING POTENTIAL

Enjoy all year long

REVIEWS AND AWARDS



Argent
"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."
Concours Terre de Vins 2025 Argent

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Bourgogne Ecova Elégance					37.5		11219				
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	960	5	16	0.68	8.32	690	24.3	6.50	26.6x20.1x25.0	120x80x140

