

ESTANDON

FARNIENTE



Estandon Farniente, IGP Méditerranée, Rosé 300cl (Jéroboam)

IGP Méditerranée, France

A deliciously exuberant wine for enjoying with friends.

PRESENTATION

New in 2017 and presented in an exclusive and extremely elegant bottle, Estandon Farniente is synonymous with seduction, pleasure, conviviality and generosity.

TERROIR

Estandon Farniente comes from several very rich terroirs which complement each other perfectly. Most of the vines are situated on the Roquebrussanne plateau, surrounded by limestone and dolomitic mountains. Its rocky soil ensures good drainage of excess water and the retention of the summer heat.

This powerful, delectable rosé also derives freshness from the slopes of Seillons- Source-d'Argens, where the vines surround the village at nearly 400 metres altitude. Its clay-limestone soil is an excellent terroir, particularly for the cultivation of the Grenache, Rolle and Syrah. This small hilltop village is also home to a treasure hidden away in its subsoil: water mines, a geological and hydrological feature that the vines love.

Insolence is created from grapes vinified in our facilities near Brignoles in the Var region, where we produce high-end rosé wines.

WINEMAKING

The grapes are mainly harvested by machine very early in the night in order 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.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Grenache noir, Syrah

Contains sulphites.

TASTING

This rosé wine displays a seductive pale pink hue with raspberry shades. It is spontaneous on the nose with crisp, juicy notes of fresh fruit.

It is "insolent", soft and delectable on the palate displaying freshness and balance.

SERVING

Serve well chilled at 6-8 °C.

FOOD PAIRINGS

Estandon Farniente can be enjoyed as an aperitif and is perfect for any convivial drinking occasions.



AGEING POTENTIAL

Enjoy all year long

REVIEWS AND AWARDS



Or
"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."
Vinalies Internationales Or 2025



Or
"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 national des vins IGP de France 2025 Or



Or
"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 Bettane&Desseauve Prix Plaisir 2025 Or

Type of bottle						Volume (ml)		item code		Bottle barcode		Case barcode
Bordelaise Jéroboam						3000		46005		3269210255816		3269210106187
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*W*D cm)		Pallet dimensions (H*W*D cm)
EPAL	1	48	4	12	5.06			496	12.4	126*126*497		120*80

