

# ESTANDON

DEPUIS 1947



## Estandon Depuis 1947, AOC Côtes de Provence, 2024 75cl

AOC Côtes de Provence, Provence, France

All the emotion of Provence in a wine which is an open invitation to pleasure and conviviality.

### PRESENTATION

Estandon is made from a blend of wines produced from the very best terroirs of AOC Côtes de Provence.

### TERROIR

The characteristic aromas and structure of the Estandon wines are derived partly from primary slate soils, which are free-draining and stony, and from a traditional blend of grapes.

### WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermo-regulated alcoholic fermentation. Prevention of malolactic fermentation. Traditional temperature-controlled vinification in stainless steel vats.

### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

### MAITRE DE CHAI

Catherine Huguenin

### VARIETALS

Rolle, Ugni blanc

### TASTING

A pale lemon colour with flashes of green. The nose is subtle, with hints of white flowers. A clean, mineral-laden palate finishes with notes of citrus and white-fleshed fruits. This wine's subtle aromas lend themselves to all kinds of food matches. It highlights the elegant flavours of a wide range of dishes.

### SERVING

This wine should be chilled to about 8-10 °C before pouring.

### FOOD PAIRINGS

In spring and summer, this is the perfect match for grilled fish of all kinds, shellfish and fish served in light cream or butter-based sauces.

This wine harmonises beautifully with autumnal flavours. Try it with a chestnut soup – you'll find it highlighted with biscuity, toasty notes. It works well with a barley risotto studded with wild mushrooms as the dish brings out vegetal and aniseed notes in the wine. Or how about pinenut rissoles or a dish of veal with chard ?

