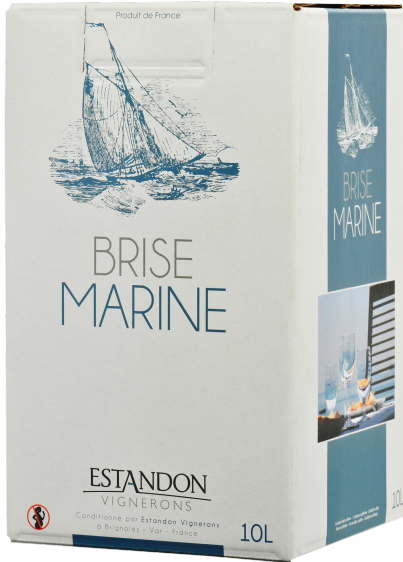




Brise Marine Bag In Box Blanc 10 Litres

IGP Méditerranée (Provence),



PRESENTATION

Legend has it that Phoenician ships, carried on a steady sea breeze ("brise marine"), landed on the Mediterranean coast in the 6th century BC. They brought with them the knowledge of vine growing and winemaking.

To celebrate the legend, the Estandon winemakers have created this "Brise Marine" vin de pays and invite you to taste the fruit of their region's history.

TERROIR

Provence. Shallow, schist and silty soils. Foothills of the Massif des Maures on sunny hillside slopes.

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.

VARIETALS

Ugni blanc, Clairette

TASTING

Fine character on the nose with floral notes, and a light, subtle finish.

SERVING

Serve at 6-8 °C.

FOOD PAIRINGS

This wine will pair perfectly with fish dishes, such as a filet of sole or trout with almonds.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bag-In-Box					10 litres							
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		72	3	24	10.43		776	19.0	32x19		120x80x71	

