



Estandon Gris, Estandon GRIS, IGP Var Argens, Rosé, 2021

IGP Var Argens,

Estandon Gris is an IGP Var Argens “vin gris” that resonates with the limestone and gypsum origin and crystalline formation of the Argens basin. Its dry climate provides excellent conditions for the cultivation of the vine. Estandon Gris reveals this very typical terroir through its lovely, bright appearance and burst of white fruit which underpins the balance on the palate and comes through on an elegant finish.

PRESENTATION

This wine comes from an exploitation with High Environmental Value, respectful of the environment.

TERROIR

Estandon Gris is an IGP Var Argens “vin gris” that resonates with the limestone and gypsum origin and crystalline formation of the Argens basin. Its dry climate provides excellent conditions for the cultivation of the vine. Estandon Gris reveals this very typical terroir through its lovely, bright appearance and burst of white fruit which underpins the balance on the palate and comes through on an elegant finish.

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.

CERTIFICATIONS

HVE3

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin



Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bourgogne Elégance					750		42400		3269210255472		369210105791	
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	570	5	19	1.33	8.13	797	29.6	8.70	26.6x17.9x30.2	120*80*166	

1/2



VARIETALS

Cinsault, Grenache noir

TASTING

Lovely, bright appearance with a burst of white fruit which underpins the balance on the palate and comes through on an elegant finish.

SERVING

6-8°C

FOOD PAIRINGS

This gray wine will delight your guests with a gourmet aperitif, composed of appetizers such as crispy salmon with dill or verrines of eggplant caviar.

Type of bottle					Volume (ml)		item code	Bottle barcode		Case barcode	
Bourgogne Elégance					750		42400	3269210255472		369210105791	
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	570	5	19	1.33	8.13	797	29.6	8.70	26.6x17.9x30.2	120*80*166

