

ESTANDON

Z É N I T H



Estandon Zénith, Estandon Zénith, AOC Côtes de Provence, Rosé, 2021

AOC Côtes de Provence, Provence, France

The elegance and refinement of a fine wine which is perfect for all special occasions.

PRESENTATION

New in 2017, Estandon Zénith is a high-end rosé from the finest terroirs of the Côtes de Provence A.O.C. in the Vars region. It derives its fragrant, refined balance from the diversity of its terroirs.

TERROIR

Estandon Zénith's elegant, rich character originates from the complementary, sunbathed terroirs of the hills of Cotignac and Flayosc. One is clay-limestone and the other is sandstone and together they create a subtle, rich marriage.

Located on the doorstep of the Verdon, in "green" Provence, the vines (most of which are over 20 years old) are today offering up their very best.

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

Cinsault, Grenache, Rolle

Contains sulphites.

Type of bottle					Volume (ml)	item code	Bottle barcode		Pack barcode		Case barcode
Bourgogne Amarante					750	115931	3269210254635		3269210104923		
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	480	5	16	1.35	8.31	690	31	8.63	31.6*18.4*27.2	120*80*175



TASTING

Estandon Zénith reveals a lovely pale pink hue, with delicate silver-grey tints, and a perfect balance with hints of lychee.

The subtle marriage of different terroirs creates a fine, elegant and well-balanced wine on the nose, with white fruit aromas set off by floral notes.

The wine is silky on entry to the palate and shows a delicate texture.

Its length on the palate is prolonged by hints of peach interspersed with peppery notes.

SERVING

Serve chilled between 6-8 °C.

FOOD PAIRINGS

The wine's finesse will elegantly accompany refined dishes such as a cassiolette of sea scallops.

REVIEWS AND AWARDS

Bronze

"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 foire de Brignoles 2022 Bronze

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