



Brise Marine Bag In Box Blanc 5 Litres

IGP Méditerranée, France

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. Thermoregulated alcoholic fermentation. Prevention of malolactic fermentation.

Traditional temperature-controlled vinification in stainless steel vats.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reing

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Ugni blanc, Clairette

TASTING

Fine nose, floral note, light and subtle on the palate.

SERVING

Enjoy it at 6-8 °.

FOOD PAIRINGS

This white wine will go perfectly with your fish meals, such as willow fillet or almond trout.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
BIB					5L	43738					
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	4	144	4	9	5.22kg	21.10kg	785kg	24.6cm	18.6*12.6	38*26*24.8	120*80*118

