



# **Estandon Insolence, Blanc**

IGP Méditerranée, France

A deliciously exuberant wine for enjoying with friends.

#### **PRESENTATION**

Estandon Insolence presented in an exclusive and extremely elegant bottle, Insolence is synonymous with seduction, pleasure, conviviality and generosity.

#### **TERROIR**

Estandon Insolence comes from several very rich soils that complement each other perfectly. Most of the vineyards are located on the Roquebrussanne plateau, surrounded by limestone and dolomitic massifs.

Its rocky soil ensures good drainage of excess water and the maintenance of summer heat. This powerful and greedy wine also draws its freshness from the Seillons Source d'Argens hillsides where the vines come to surround the village at nearly 400 meters altitude. Its clay-limestone soil is a terroir of excellence especially for the cultivation of grenache, rolle and syrah. This small perched village also has a treasure well hidden in the ground: water mines, a geological and hydrological wealth that vineyards love.

And finally, Insolence is sublimated by the grapes vinified in the center var around Brignoles, where we produce high-end wines.

#### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

### MAITRE DE CHAI

Catherine Huguenin

## **VARIETALS**

Rolle, Ugni blanc

# **TASTING**

Crystal clear and delicate, delicate nose with notes of apricot and white peach. The mouth is tender and greedy.

### **SERVING**

Serve at 6°/8°

#### **FOOD PAIRINGS**

For the aperitif, accompany tapas, a back of cod with tapenade ....



