ESTANDON

TERRE Nouvelle





, Terre Nouvelle, IGP Var BIO, 2021

IGP Var BIO,

The terroirs, the vines, the sky, the soils, biodiversity... Observing nature, listening to its cycles, gives the feeling of working on a new land every day. Taste the joy of the first few times in this organic rosé full of freshness.

TERROIR

The vineyards, located in the Var center in the heart of Provence Verte, are all vinified on our cellar site in Brignoles. The production site has been modernized in order to produce high quality rosés thanks to men's comitment.

This vineyard is also an IGP production area where Grenache, Cinsault, Syrah, Merlot, Cabernet, Rolle and, more marginally, Muscat petit grains, Chardonnay and Caladoc are growing. Terre Nouvelle is an IGP Var Bio, which expresses the limestone and gypsum soils of its terroir. A dry climate allows vines to be cultivated in excellent conditions.

WINEMAKING

The grapes are pressed as soon as the night harvest arrives in the cellar, in order to preserve the freshness of the aromas, vinification of the clear juices at moderate temperature, cleaning by racking at the end of alcoholic fermentation to avoid malolactic fermentation which reduces the natural acidity of wines. Traditional vinification in stainless steel vats, mastered temperatures.

CERTIFICATIONS

Organic wine certified by QUALITE FRANCE / BUREAU VERITAS

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Syrah

12,5% % VOL. Contains sulphites.

TASTING

Pretty transparent salmon dress, bright and limpid.

The nose is franc and pleasant, a mix of fresh red berries (raspberry, gariguette strawberry); then come citrus flavors (mandarin and pomelo).

The mouth is charming with a wine that is clean, fresh and available, where we rediscover the fruity and delicious scents that had been perceived on the nose. With time, supple wine, with a good acid support which gives it lightness and good dynamics. The wine is simple, pleasant and well scented with a finish in which we find citrus fruits and tangy notes.

SERVING

Serve between 6-8°C

FOOD PAIRINGS

A wine full of finesse and freshness, which can be enjoyed for an aperitif, or with "fusion" cuisine whith spices such as turmeric and ginger.

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REVIEWS AND AWARDS



86/100

""On est sur I.G.P. convivial où l'on n'hésite pas en cas d'invité surprise à sortir une bouteille de plus. Bon RPQ"" Guide DVE DES VINS 2021, Guide DVE

| Type of bottle | | | | | | | Volume (ml) | item | code | Bottle barcode | Case barcode |
|--------------------|-------------------|---------------------|----------------------|---------------------|--------------------|---------------------|-----------------------|--------------------|---------------------|----------------------------------|---------------------------------|
| Bourgogne Estandon | | | | | | | 750 | 410 | 006 | 3269210256561 | 3269210107092 |
| 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 diamete (cm) | er Case dimensions (H*L*P cm) | Pallet dimensions (H*L*P cm) |
| EPAL | 6 | 570 | 5 | 19 | 1.33 | 8.14 | 839 | 29.6 | 7.65 | 30.3x27.0x18.1 | 120x80x146 |



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