



Le Temps des Vignes, Le Temps des Vignes, AOC Côtes de Provence, Rosé, 2021

AOC Côtes de Provence. Provence. France

In the vineyards, let's take the time for love, for respect and for a well done job. Discover in this rosé the fruit of our efforts and our commitments, assembled for a more organic world.

PRESENTATION

Estandon works in partnership with winemakers, who strive to protect and respect their terroir. This organic wine reflects the optimum growing conditions of the vines which are left to reveal their true character and the force of their terroir.

TERROIR

The terroir and winemakers of Correns are situated in the heart of this Provençal village.

It stretches from the Argens Valley, passing by the outskirts of the village and up towards the narrow plateaux at the foothills of the Bessillon mountain.

The rich diversity, balance and natural environment make it an ideal terroir for the production of this exceptional wine.

WINEMAKING

The grapes are mainly harvested by machine, very early in the night in order to ensure that the wine has a lovely pale colour.

A short skin maceration is performed before the grapes are pressed. The juices are then settled at low temperatures. Alcoholic fermentation takes place at controlled temperatures and the malolactic fermentation is prevented.

CERTIFICATIONS

ORGANIC WINE accredited par QUALITE FRANCE / BUREAU VERITAS

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

MAITRE DE CHAI

Catherine Huguenin





Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
BG Estandon							750	62320 3		3269210256530	3269210107061
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	8.7	30.3x27.0x18.1	120x80x146





VARIETALS

Cinsault, Grenache noir

Contains sulphites.

TASTING

Bright and clear, pale pink colour.

The nose discloses characteristic aromas of stone fruits such as apricot and yellow peach. Direct on entry to the palate and offering up notes of exotic fruits.

The palate is well-balanced with a smooth finish.

SERVING

Serve well chilled between 6-8°C.

FOOD PAIRINGS

Enjoy with a vegetable terrine and tomato coulis.

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