



Brise Marine Bag-In-Box rosé 3 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 Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Grenache, Cinsault, Syrah

TASTING

Rosé fruity, light, fresh in the mouth.

SERVING

Serve at 6° - 8° C.

To consume in the year.

FOOD PAIRINGS

For daily meals with friends, grilled meats and large summer salads.

		Type of bottle			Volume (ml)		item code		Bottle barcode		Case barcode	
		Bag-In-Box			3 litres		10846		3269210254130		3269210104411	
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*W*D cm)	Pallet dimensions (H*W*D cm)	
EPAL	6	252	6	7	3.33	20.20	873	21.0	17x10	52x22x22	120 x 80 x 142	

