



## Estandon Les Enthoussiastes, Les Enthoussiastes, IGP Var, Rosé, 2021

IGP Var, France

We live from experiences, and the ones that make the difference are the ones that enhance excite us. Resulting from the meeting and sharing of enthusiastic energies, this organic rosé expresses all our optimism in a sensual wine, as the result from sharing and matching our enthusiastic energies.

### 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.

### 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 Reining

### MAITRE DE CHAI

Catherine Huguenin

### VARIETALS

Cinsault, Grenache, Syrah

Contains sulphites.



Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
BG Estandon					750		44700		3269210256523		3269210107054	
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	6	570	5	19	1.33	8.14	839	29.6	8.7	30.3x27.0x18.1	120x80x146	



**TASTING**

Pretty transparent salmon dress, bright and limpid.

The nose is franc and pleasant, a mix of fresh red berries (raspberry, gariguet 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 with spices such as turmeric and ginger.

**AGEING POTENTIAL**

Enjoy all year long

**REVIEWS AND AWARDS**

75/100

Argent

"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."

**Concours des vins biologiques Argent**

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