



DEPUIS 1947

ESTANDON

HÉRITAGE

Estandon Héritage, AOC Côtes de Provence, Rosé, 2021

AOC Côtes de Provence, Provence, France

A veritable institution, quietly effective, Estandon Héritage embodies the traditional expertise and skills that go into the making of Provence rosé. A wine subtly presented in a Burgundy-shaped bottle revealing a balance of aromas on the palate, and, above all, promising an invitation to a fine dining and drinking experience.

Estandon Héritage inspires confidence with its eternal promise of a reliable quality and style, year in, year out.

PRESENTATION

Estandon has been expressing the personality of the Côtes de Provence A.O.C. wines with talent since 1947.

Vintage after vintage, it remains the reference, synonymous with quality and relaxed enjoyment.

TERROIR

Estandon is made from a blend of wines produced in the best terroirs of the Côtes de Provence A.O.C. with shallow schist and loam soils located in the Maures mountains and on the hilltop slopes near Flayosc, on the doorstep of the Verdon.

These ancient vineyards grow on countryside hills alongside olive trees and Holm Oaks.

WINEMAKING

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

A short maceration on the skins is performed before pressing. The juices are settled at low temperature. Alcoholic fermentation is temperature-controlled and malolactic fermentation is prevented.

Vinification is carried out in temperature-controlled stainless steel vats, in the traditional manner.

CERTIFICATIONS

Estandon Coopérative en Provence has a traceability process and a quality of production which has been IFS (International Food Standard) certified at the highest level since 2009. The AFAQ 26000 assessment also guarantees that Estandon Vignerons is committed to its social, environmental and economic responsibilities.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAÎTRE DE CHAI

Catherine Huguenin



VARIETALS

Cinsault, Grenache, Syrah

Contains sulphites.

TASTING

Pale in appearance with lychee-colored shades, this vintage develops delicate, fresh aromas of peaches and pears. Delicious, soft and well-balanced on the palate.

SERVING

This wine should be chilled to about 8-10 °C before pouring.

FOOD PAIRINGS

This wine is a perfect match with a seafood platter or fragrant exotic dishes.

AGEING POTENTIAL

Enjoy all year long

REVIEWS AND AWARDS

Argent

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

Decanter World Wine Awards Argent 2022



Argent

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

Concours foire de Brignoles 2022 Argent

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bourgogne Elégance BVS							750	en cours de création		870002587416	00870003017967
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	12	660	5	11	1.33	17.0	1210	29.6	8.70		100*120

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