

ESTANDON

COOPÉRATIVE EN PROVENCE



Quintessence, IGP Alpes de Haute-Provence, Rosé, 2022 75cl

IGP Alpes de Haute-Provence, France

TERROIR

Nature of the soil : sandy soil with the presence of schist and granite.

WINEMAKING

The harvest is done early in the morning in order to realize the direct pressing on fresh grapes. Followed by a fermentation (10 to 15 days) at low temperature, which gives the wine all its aromatic potential.

TASTING

Pale pink color. The nose offers aromas of red fruits and floral notes. The mouth reveals a beautiful complexity and a remarkable balance between freshness and minerality at the end.

SERVING

Between 8° and 10°.

FOOD PAIRINGS

Aperitif, poultry, white fish.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Saint Louis Evolution							750				
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	630	5	21	1.33	8.16	882	32.9	8.15	26x18x34	120x80x180

ESTANDON

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

