



## Blason Saint Louis Rosé 37,5cl

AOC Côtes de Provence, Provence, France

### PRESENTATION

Louis d'Anjou, grand nephew of the king Saint Louis, was born and raised in Brignoles. Estandon Vignerons choose to dedicate him this vintage by assembling a rosé that allies noble heart and provençal terroir.

### 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

Cinsault, Grenache, Syrah

### TASTING

With the brightest peach-pink color, the nose is sweetly elegant with fruity and flowery aromas. Weighty and full in the mouth, the palate is well-balanced.

### SERVING

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

### FOOD PAIRINGS

Our Royal Saint Louis is perfect with fresh and light summer dishes from the Mediterranean area. We particularly appreciate it with a fresh salmon carpaccio.

