

ESTANDON ESSENTIELS



Bastidans Rosé 0

AOC Coteaux d'Aix-en-Provence, Provence, France

PRESENTATION

In the 18th century, the dignitaries of Aix-en-Provence, who built their elegant residences ("bastides") on the town's hills, were referred to as "Bastidans". There they would relax, sit back and enjoy their wines, so full of light...

The Estandon winemakers have created this wine in the spirit of these "Bastidans". It takes you on a tasting journey in which you will appreciate the full expression of Cézanne's Provence.

WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermo-regulated 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

Beautiful appearance with peony-coloured shades. The wine opens on the nose with notes of white-fleshed red fruit. Delicious and harmonious on the palate.

SERVING

Serve at 6-8°C.

FOOD PAIRINGS

Create the perfect sunny aperitif by pairing this rosé with verrines of fromage frais and Mediterranean vegetables with basil.

