

ESTANDON

COOPÉRATIVE EN PROVENCE



Autres, Gavotte, AOC Côtes de Provence, Rosé, 2023

AOC Côtes de Provence, Provence, France

PRESENTATION

"La Gavotte" would be a ballroom dance from the Gaves region in the south of France.

Someone quoted: "After a good meal taken together, some gavottes finish the most beautiful evenings".

Concerned with the most beautiful traditions, the winemakers ESTANDON, to the rhythm of the volutes of this dance composed this rosé with the festive gaits.

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

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Saint Louis					75		602239		3269210252013		3269210101915	
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	1.30	8.00	865	33.0	8.21	26x18x34	120x80x184	

ESTANDON

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



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