# 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	602	239	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 diamete (cm)	r 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



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