

BAIE DORÉE



Estandon Signature, Baie Dorée, IGP Méditerranée, Blanc

IGP Méditerranée, France

Baie Dorée is an invitation to savor the Mediterranean in all its splendor. Under the radiant sun, between the sea and the garrigue, our vines draw from the richness of this exceptional terroir to offer an elegant, fresh, and captivating rosé. This wine reveals delicate fruity notes and a golden glow that evokes long summer evenings with your feet in the sand. Every sip of Baie Dorée is a tribute to the Southern art of living, to be shared with friends or family.

TERROIR

Clay-limestone soils : A mix of clay and limestone, these soils allow the vine to draw water from deep below while providing richness and structure to the wine.

WINEMAKING

Mechanical night harvesting. Short skin maceration. Pressing. Thermo-regulated alcoholic fermentation with blocked malolactic fermentation. Traditional vinification in stainless steel tanks with controlled temperatures.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Ugni blanc, Clairette, Rolle

Contains sulphites.

TASTING

It reveals a pale and bright hue, heralding a fruity and light rosé. On the nose, delicate aromas of red fruits and citrus blend with subtle floral notes. On the palate, its freshness and smooth character provide a lively sensation, with a refined finish marked by a pleasant fruity touch.

SERVING

Serve at 8-10°C.

FOOD PAIRINGS

This rosé wine is ideal with all the sunny dishes of summer.

AGEING POTENTIAL

Enjoy all year long





ESTANDON

COOPÉRATIVE EN PROVENCE

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

