

# ESTANDON

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## Z É N I T H

### Estandon Zénith rosé 75cl

AOC Côtes de Provence, Provence, France

The elegance and refinement of a fine wine which is perfect for all special occasions.

#### PRESENTATION

New in 2017, Estandon Zénith is a high-end rosé from the finest terroirs of the Côtes de Provence A.O.C. in the Vars region. It derives its fragrant, refined balance from the diversity of its terroirs.

#### TERROIR

Estandon Zénith's elegant, rich character originates from the complementary, sunbathed terroirs of the hills of Cotignac and Flayosc. One is clay-limestone and the other is sandstone and together they create a subtle, rich marriage.

Located on the doorstep of the Verdon, in "green" Provence, the vines (most of which are over 20 years old) are today offering up their very best.

#### WINEMAKING

The grapes are mainly harvested by machine very early in the night in order to ensure that the wine has a lovely pale appearance.

A short maceration on the skins is performed before pressing. The juices are settled at low temperature. Alcoholic fermentation is temperature-controlled and malolactic fermentation is prevented.

Vinification is carried out in temperature-controlled stainless steel vats, in the traditional manner.

#### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

#### MAITRE DE CHAI

Catherine Huguenin

#### VARIETALS

Cinsault, Grenache, Rolle

#### TASTING

Estandon Zénith reveals a lovely pale pink hue, with delicate silver-grey tints, and a perfect balance with hints of lychee.

The subtle marriage of different terroirs creates a fine, elegant and well-balanced wine on the nose, with white fruit aromas set off by floral notes.

The wine is silky on entry to the palate and shows a delicate texture.

Its length on the palate is prolonged by hints of peach interspersed with peppery notes.

#### SERVING

Serve chilled between 6-8 °C.

#### FOOD PAIRINGS

The wine's finesse will elegantly accompany refined dishes such as a cassoulette of sea scallops.

#### REVIEWS AND AWARDS



Bronze

"Médaille de Bronze - Foire Brignoles 2018"

Concours foire de Brignoles 2018 Bronze





Or  
Concours des Vins de Provence - Médaille OR 2018



Argent  
Decanter World Wine Awards Argent

Type of bottle	Volume (ml)	item code	Bottle barcode	Case barcode
Bourgogne Maxima	75cl		3269210254062	3269210104336

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