

Brise

MARITIME



Brise Maritime, IGP Méditerranée, Rosé, 2018

IGP Méditerranée, France

Legend has it that Phoenician ships, carried on a steady sea breeze ("brise maritime"), landed on the Mediterranean coast in the 6th century BC. They brought with them the knowledge of vine growing and winemaking. To celebrate the legend, the Estandon winemakers have created this "Brise Maritime" vin de pays and invite you to taste the fruit of their region's history.

TERROIR

Provence. Shallow, schist and silty soils. Foothills of the Massif des Maures on sunny hillside slopes.

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.

VARIETALS

Grenache noir, Cinsault, Syrah

TASTING

This rosé is fruity, light, fresh, and easy to drink.

SERVING

Serve at 6-8 °C.

FOOD PAIRINGS

For everyday meals with friends, enjoy with grilled meat and big summer salads.

REVIEWS AND AWARDS



Argent
International Wine Awards Spain

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Saint Louis BVS							750	13517		0870002954782	0870002954799
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	12	600	5	10	1.33	14.20	727	32.9	8.15	35.4x33.7x25.4	80x120x179

ESTANDON
COOPÉRATIVE EN PROVENCE

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



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