

ESTANDON

LA VIGNE



LA ROCHE



, AOP Côtes de Provence Sainte-Victoire, 2023

AOP Côtes de Provence Sainte-Victoire, Provence, France

This area is one of poor, limestone soil in which the vine has to courageously dig down deep to draw out all the elements that go into the creation of a generous rosé with subtle aromas.

PRESENTATION

This wine is well-balanced and shows a great uniformity of expression, with a freshness typical of the Sainte Victoire terroir. It is characterised by its red fruit notes (strawberries, raspberries).

TERROIR

The Côtes de Provence Sainte-Victoire appellation area occupies the foothills of the Montagne Sainte-Victoire. It is located to the east of the town of Aix-en-Provence, in the Haute Vallée de l'Arc, on the southern side of the Montagne Sainte-Victoire, and extends as far as the secondary mountain ranges of Mont Olympe and the Monts Auréliens. The Sainte Victoire vineyards have some very particular geo-climatic features: they are planted in poor, well-drained soils, very conducive to viticulture and composed of limestone and clay-sandstone. The terroir enjoys an exceptional amount of sunshine and a climate that has some slight continental features, protected from maritime influences to the south by the Monts Auréliens and the Sainte-Baume massif.

The action of the Mistral, a dry wind that blows regularly in the region, is beneficial for the vine as it helps keep the vineyards in a healthy condition. Here the grapes ripen later than in the rest of the Côtes de Provence appellation and this imparts a characteristic freshness to the wine. This unique terroir where the vine has been cultivated since Antiquity strongly influences the wines derived from it.

WINEMAKING

Harvesting at night. Direct pressing. One week's cold stabulation of the sediments. Two weeks' fermentation à 16°C. Ageing on the fine lees.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Syrah

Contains sulphites.

TASTING

Superb rose petal hue. The nose is charming and very elegant with a subtle weave of citrus, rose petals and freshness.

This aromatic complexity is found again on the palate which is broad and extremely fruity.

SERVING

Serve chilled at 6-8°C.

FOOD PAIRINGS

This powerful, well-crafted wine will pair nicely with gourmet verrines or a fabulous prawn risotto...

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COOPÉRATIVE EN PROVENCE

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JM1GNE

REVIEWS AND AWARDS



Or

"Selon la date de tirage et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."

Concours des Vins des Courtiers Assermentés de France 2023 - Or

