E S T A N D O N



Domaine de La Pastoure, AOP Côtes de Provence, Rosé, 2023 75cl

AOP Côtes de Provence, Provence, France

PRESENTATION

The estate is located in the municipality of Flassans-sur-Issole. This village, named "Flatus Sanus" ("Healthy Air") by the Ligurians, has always exuded tradition, conviviality, and a refined way of life. A village steeped in history, already well known to Gallo-Roman peoples. The estate has been managed by Mr. Jean Louis Portal since 1994

TERROIR

The soil is predominantly limestone with significant variations (Dolomites, Triassic and Jurassic Limestones, Clay-Limestone substrate...

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.

VARIETALS

Cinsault, Grenache noir, Syrah

TASTING

With a deep cherry hue, this rosé offers scents of English candies that bring freshness and flavor. The ample and powerful palate blossoms into a long finish.

SERVING

Enjoy it at 8-10°C.

FOOD PAIRINGS

To be consumed within the year. This wine will harmoniously accompany a chilled tomato-basil soup or roasted lamb with thyme.

AGEING POTENTIAL

Enjoy all year long

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Flûte Seigneurs BVS							750	116	084		
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)	BtI diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1.30	8	865	33	8.21	26x18x34	120x80x184

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