

# ESTANDON

## TRADITION





# Estandon Tradition, AOC Côtes de Provence, Blanc, 0

AOC Côtes de Provence. Provence. France

All the emotions of Provence in a wine that invites sharing and conviviality.

## **PRESENTATION**

Since 1947, Estandon expresses with talent the personality of AOC Côtes de Provence wines. Estandon winemakers are strongly committed

to compose each vintage an invitation to pleasure and conviviality.

## **TERROIR**

Slisty and shale soils: shallow soils. Buttress of the Massif des Maures: sunny hillsides. Traditional vinification in vat: vatting of 10 days.

## WINEMAKING

Night mechanical harvest. Short film maceration. Pressing. Malolactic thermo-regulated alcoholic fermentation blocked. Traditional vinification in stainless steel vats, mastered temperatures.

## RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

## **MAITRE DE CHAI**

Catherine Huguenin

## **VARIETALS**

Rolle, Ugni blanc

Contains sulphites.

#### **TASTING**

This wine, adorned with a bright robe with pale gold hues, develops aromas of white fruits and citrus fruits. On the palate, its roundness and its balance unveil greedy notes.

#### **SERVING**

Serve at 10°

## **FOOD PAIRINGS**

It will go perfectly with sea bream with tapenade or mesclun with fresh beans and candied tomatoes.

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Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bordelaise Séduction							375				
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	12	1140	5	19	0.76	9.30	909	23	6.10	25x19x24	120x80x129





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