

ESTANDON

LUMIÈRE



Estandon Lumière rosé 150cl

AOC Coteaux varois en Provence, Provence, France

The quintessence of the savoir-faire of the wine growers in the smallest of the three Provence appellations.

PRESENTATION

A delectable rosé, from a rigorous selection of less than 10% of our finest wines in the Coteaux Varois en Provence A.O.C., the result of Estandon Vignerons' commitment to the AgriConfiance certification.

TERROIR

Lumière de Provence comes from several terroirs which complement each other perfectly. Some vines are situated on the Roquebrussanne plateau, an enclave sitting between limestone and dolomitic mountains. Its rocky soil ensures good drainage of excess water and the retention of the summer heat.

This fine, elegant rosé also derives freshness from the slopes of Seillons- Source- d'Argens, where the wines surround the village at nearly 400 metres altitude. Its clay-limestone soil is an excellent terroir particularly for the cultivation of the Grenache, Rolle and Syrah. This small hilltop village is also home to a treasure hidden away in its subsoil: water mines, a geological and hydrological feature that the vines love.

Lastly, Lumière is created from grapes vinified in our facilities near Brignoles in the Var region, where we produce high-end rosé wines.

WINEMAKING

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

CERTIFICATIONS

AgriConfiance.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Rolle, Syrah

TASTING

Bright, shiny pale pink hue. Great finesse on the nose, with notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with a lovely balance between the wine's freshness and its silky body, leading to an appetizing finish.

SERVING

Serve chilled between 6-8 °C.



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| Type of bottle | | | | | Volume (ml) | item code | Bottle barcode | Case barcode | | | |
|------------------------------|----------------|------------------|-------------------|------------------|-----------------|------------------|--------------------|-----------------|-------------------|----------------------------|------------------------------|
| Bordelaise Eclat Moon Rising | | | | | 150cl | | 3269210253997 | 3269210104107 | | | |
| 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 | 4 | 264 | 6 | 11 | | | | | | | |

