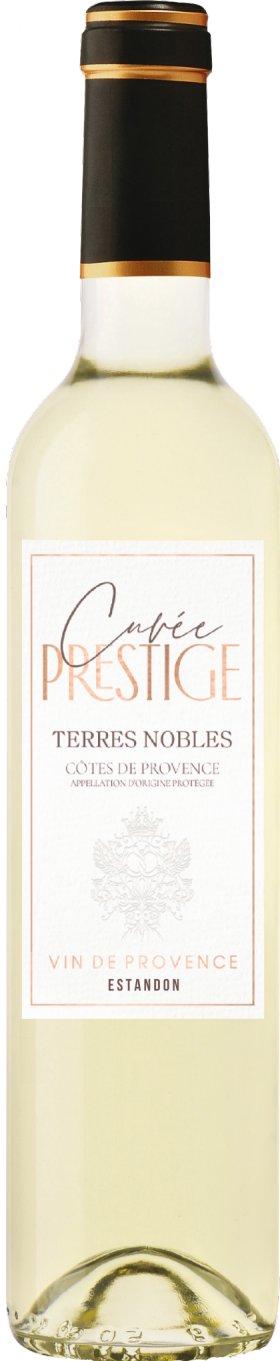


TERRES NOBLES



Estandon Signature, Terres Nobles, Cuvée Prestige, AOC Côtes de Provence, Blanc

AOC Côtes de Provence, Provence, France

WINEMAKING

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

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reing

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Rolle, Ugni blanc

TASTING

Bright hue, typical nose with aromas of white flowers, vivacity of aromas with honeyed nuances.

SERVING

Serve at 8° - 10°.
To consume in the year.

FOOD PAIRINGS

This white wine will go perfectly with seafood or white meat in sauce.

Type of bottle					Volume (ml)	item code	Bottle barcode	Case barcode			
Bordelaise Evolution					75cl			3269210102998			
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	6	600	4	25	1.16	7.25	750	30.0	7.63	23x16x31	120x80x138

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COOPERATIVE EN PROVENCE

ESTANDON

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



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