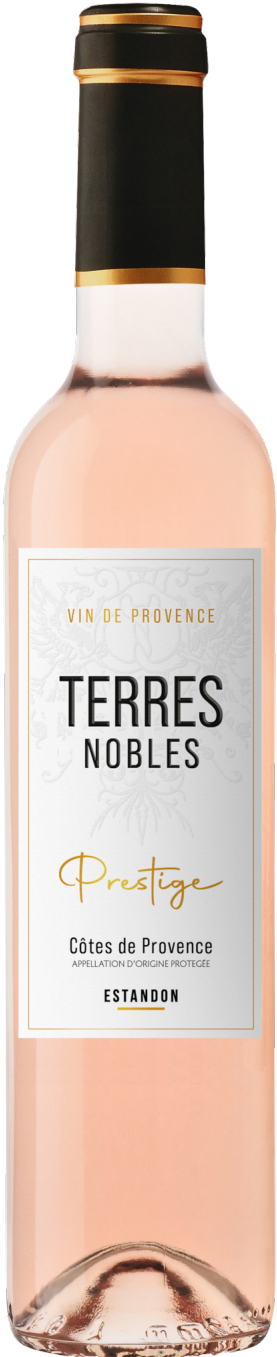


TERRES NOBLES



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

Grenache noir, Cinsault, Syrah

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		60504		3269210257438		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*W*D cm)	Pallet dimensions (H*W*D cm)	
EPAL	12	1140	5	19	0.9	10.82	1053	30.4	5.9	25*18.8*33	120*80*172	

ESTANDON

COOPERATIVE EN PROVENCE

ESTANDON

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



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