

ESTANDON

SYMBIOSE



Symbiose, AOC Côtes de Provence, Rosé, 2021

AOC Côtes de Provence, Provence, France

The momentum of our cooperation, the power of our living terroir, biodynamic culture: this wine is born from the symbiosis of human, terrestrial and cosmic forces, to offer its harmony to all your sharing moments.

PRESENTATION

Finesse and elegance characterize this rosé wine made from Demeter grapes.

TERROIR

This wine comes from the terroir of the village of Correns, in the Var, which has been 100% organic for 25 years.

All the land is cultivated in organic farming. Everything is done to protect the environment: soil work is done without pesticides, insecticides or weedkillers.

Yields are limited and scrupulously respect the specifications for organic wines.

Beyond organic, the preservation of the environment is a concern of the winegrowers of Correns and a recent study shows that biodiversity is five times richer in Correns than in neighboring villages.

WINEMAKING

Plot selection. Destemmed, crushed harvest.

Gentle pneumatic pressing. Settling for 48 hours at 8 ° C.

Aging: 6 months on fine lees in vats.

CERTIFICATIONS

Wine from biodynamic grapes.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Grenache noir, Cinsault

Contains sulphites.



BIODYNAMIE
EN CONVERSION

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode
Bourgogne Estandon					750		en cours de création				
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	570	5	19	1.35	8.20	799	29.6	8.72	26x18x30	120x*80

1/2

ESTANDON
COOPERATIVE EN PROVENCE

ESTANDON

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



TASTING

Very beautiful pale pink dress. Nose, fine and elegant, beautiful complexity dominated by white flowers, and lemony notes. Silky on the palate, rich in aromas of white-fleshed fruits.

SERVING

Recommended serving temperature: between 7 and 9 ° C

FOOD PAIRINGS

Salmon Carpaccio, brochettes of Langoustines tails.

AGEING POTENTIAL

Enjoy all year long

REVIEWS AND AWARDS

Argent

"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."

Challenge Millésime Bio Argent 2022

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