

# ESTANDON POUR LA VIE

## Pour La Vie, IGP Var Correns, Blanc 75cl

IGP Var, France

This wine is for love, for passion, for romance, for the bond between man and nature, for the land, for the clear blue sky and deep green sea, for the heart, for you, for us, for Provence, for Life.....for pouring now.

### TERROIR

Its territory extends from the Argens valley, passes through the outskirts of the village, to stretch towards the narrower plateaus near the Bessillon. This mountain has a height of 813 m whose limestone rocks date from the Jurassic period. Its name comes from "bessoun" which means "twins" (it has in fact a "brother", the "petit Bessillon", further west which peaks at 669 meters).

The plots of limestone tuff around the village provide the finest vintages, because they benefit from a microclimate at the foot of the Bessillon, with very cool nights and a rich hydrographic network, rich in springs, which feed the Argens.

The clay-limestone plots along the river, like the more stony hillsides, display real typicalities allowing for the variation of blends and the extension of the range of wines.

### WINEMAKING

Destemmed, crushed harvest. Gentle pneumatic pressing. Settling for 36 hours at 8°C. Fermentation at low temperature (15°C) for 3 weeks. Aging: 4 to 6 months on fine lees in vats.

### CERTIFICATIONS

Organic wine certified by QUALITE FRANCE / BUREAU VERITAS.

Wine made from biodynamically grown grapes.

### MAITRE DE CHAI

Catherine Huguenin

### VARIETALS

Rolle, Ugni blanc

Contains sulphites.

### TASTING

Beautiful pale yellow color with silver highlights.

Fine and fresh nose dominated by notes of white-fleshed fruits such as peach, enhanced by delicate lemony notes.

The palate is voluminous and lively with a finish full of freshness.

### SERVING

Recommended serving temperature: between 7 and 9°C

### FOOD PAIRINGS

Ideal as an aperitif, squid with parsley, veal kefta on a skewer, fresh goat cheese in olive oil.

### AGEING POTENTIAL

Enjoy all year long

