



Restanques Rosé 75cl

Vin de Pays Var, France

PRESENTATION

The "restanques" are the terraces that have carved the Provençal vineyard for decades. This vineyard architecture allows optimum sunshine, conducive to the development of expressive rosé typical of the center Var.

WINEMAKING

Pressing. Thermo-regulated alcoholic fermentation between 10 and 15 days in stainless steel vats.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache

TASTING

Clear and brilliant, this wine presents a beautiful pink dress. It seduces with its freshness and fruity. It is very pleasant on the palate where it remains light and delicately fruity.

SERVING

To taste fresh between 8-10 °C.
To drink in the year.

FOOD PAIRINGS

This rosé wine can be enjoyed with charcuterie, grilled meat or white meats.
It can also be appreciated as an aperitif.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bordelaise Evolution					75cl				3269210252990		3269210102790	
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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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

