



Vin de Pays Var, France

PRESENTATION

As a testimony to their Provencal landscape and their hills covered with scrubland and vineyards, the Estandon winemakers created this wine "Hills".

TERROIR

Var

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 Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Chardonnay, Rolle, Ugni blanc

TASTING

Light, fruity and floral on the nose, freshness and vivacity in the mouth.

SERVING

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

FOOD PAIRINGS

This white wine will be perfect with all seafood, but will also be daring with a goat cheese with herbs.

Type of bottle							Volume (ml)	item	code	Bottle barcode	Case barcode
Bordelaise Evolution							75cl				
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 diamete (cm)	r Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	600	4	25	1.16kg	7.25kg	750kg	30.0cm	7.63cm	23*16*31	120*80*138



COLLINES

ESTANDON

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F ALCOHOL IS DANGEROUS FOR YOUR HEALTH, DRINK RESPONSIBLY

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