

# ESTANDON

## IMPRESSION

### Estandon Impressions, AOC Côtes de Provence Sainte-Victoire, Rosé, 2024

AOC Côtes de Provence Sainte-Victoire, Provence, France

#### A mythical mountain terroir

Located in the west of the Côtes de Provence AOC, the vines grow in limestone soil against the backdrop of the majestic Sainte-Victoire mountain. This mountain has fascinated and inspired countless poets and artists, one of the most famous being the impressionist Paul Cézanne. Impressions is a terroir rosé that will pair perfectly with fine cuisine.

#### TERROIR

Côtes de Provence Appellation d'Origine Protégée complemented by the Dénomination Géographique Complémentaire Sainte-Victoire.

The vines grow on very stony limestone and clay-sandstone hillsides. The vineyard enjoys a sunny Mediterranean climate, with continental nuances due to the absence of any maritime influences which are blocked by the local mountain chains. This terroir differs from the rest of the appellation in that it receives less rain and is subject to significant temperature variations and a stronger Mistral wind. This coolness causes the grapes to ripen more slowly, resulting in wines with an excellent structure.

#### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

#### MAITRE DE CHAI

Catherine Huguenin

#### VARIETALS

Cinsault, Grenache, Syrah

Contains sulphites.

#### TASTING

Freshness and finesse.

A very pale, almost rose petal-coloured pink hue with a few greyish highlights and a lovely clear, bright appearance with peony tints. The nose is clean, inviting and immediately citrusy with scents of pomelo and pink grapefruit, followed by redcurrants and white cherries as well as floral scents reminiscent of hawthorn and honeysuckle. After aeration, this lively, elegant nose is enriched by a touch of aromatic herbs and takes on a mineral dimension. The wine is fine and distinguished with a lovely plumpness and floral and citrus scents on entry to the palate. As it evolves, it reveals a delicate, fine body with a pleasant amount of fat and a constantly lively character. The whole is delicate, showing good volume combined with a well-honed freshness and an intense aromatic expression. The finish is invigorating with citrus fruit interwoven with spice.

#### SERVING

Best served at 8-10°C.

#### FOOD PAIRINGS

It will pair perfectly with fine cuisine.



Type of bottle							Volume (ml)	item code			Bottle barcode	Case barcode
Bourgogne Amarante							750				3269210255434	3269210
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	480	5	16	1.35	8.31	690	31.0	8.63	31,6*18,4*27,2	120*80*175	

