



Gris des Seigneurs Rosé 2017

Vin de Pays Var, France

A gray wine born from the know-how of Estandon winemakers

PRESENTATION

Gray wine owes its very pale color and delicate aromas to a very short contact between the juice and the skin of the grapes.

This know-how, ESTANDON wine growers perpetuates it respecting this technique and it is in this state of mind that they composed this GRIS rosé wine.

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

A light and pale dress with silver highlights. The nose is fruity and mineral. On the palate the freshness and roundness form a beautiful balance, the aromas are on white fruits and zest grapefruit.

SERVING

Serve between 8 and 10 ° C. To drink young.

FOOD PAIRINGS

This gray rosé will take place on your most festive tables, to accompany grills and plancha of vegetables.

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Flûte Seigneur							75cl			33269210254512	3269210104800
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	1.30	8.00	825	33.0	8.21	26x18x34	120x80x146

