

ESTANDON

GRIS SUBLIME



Estandon Gris Sublime, IGP Var Argens, Rosé, 2020 75cl

IGP Var, France

TERROIR

Estandon Gris Sublime is an IGP Var Argens "vin gris" that resonates with the limestone and gypsum origin and crystalline formation of the Argens basin. Its dry climate provides excellent conditions for the cultivation of the vine.

WINEMAKING

Harvesting at night. Direct pressing. One week's cold stabulation of the sediments. Two weeks' fermentation à 16°C.

CERTIFICATIONS

HVE3 : vin issu d'une exploitation à Haute Valeur Environnementale, respectueuse de l'environnement.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Grenache noir, Cinsault, Syrah

TASTING

Lovely, bright appearance with a burst of white fruit which underpins the balance on the palate and comes through on an elegant finish.

SERVING

Serve chilled at 6-8°C.

FOOD PAIRINGS

Delight your guests by serving this vin gris as an aperitif with a selection of appetizers such as mini salmon and dill vol-au-vents or verrines of aubergine purée.

AGEING POTENTIAL

Enjoy all year long

REVIEWS AND AWARDS



Argent
Concours des Vinalies Argent 2021



Or
Concours national des vins IGP de France 2021 Or



Type of bottle					Volume (ml)	item code	Bottle barcode		Pack barcode		Case barcode
Bordelaise Lux Natura					750	47922	3269210255465		03269210505089		3269210105784
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	7.10	735	31.4	7.20	23x15x32	120*80*140

