ESTANDON

COOPÉRATIVE EN PROVENCE



Quintessence, AOC Coteaux varois en Provence, Rosé, 2019

AOC Coteaux varois en Provence, Provence, France

With its original and exclusive bottle, this is a Coteaux Varois en Provence par excellence.

PRESENTATION
An expressive, harmonious rosé wine and great ambassador for the Coteaux Varois en Provence.

TERROIR
Encircled by the Côtes de Provence, the Coteaux Varois en Provence appellation, ten times smaller than its big sister, has a very specific character, due to its terroir and very unique climate.
The vines grow at between 200 and 500 metres altitude, where the winters are harsh and the summers extremely hot, with cooler nights.
This alternation of temperatures allows the grapes to ripen slowly and gently, preserving all their aromas. The work in the vineyards has been AgriConfiance certified since 2007.

VINIFICATION
The grapes are mainly harvested by machine very early in the night in order to ensure that the wine has a lovely pale appearance.
A short maceration on the skins is performed before pressing. The juices are settled at low temperature. Alcoholic fermentation is temperature-controlled and malolactic fermentation is prevented.
Vinification is carried out in temperature-controlled stainless steel vats, in the traditional manner.

VARIETALS
Cinsault, Grenache, Syrah

TASTING
Pale pink hue with shades of purple and very expressive and exuberant on the nose. Deliciously tangy on the palate with fresh fruit and citrus peel aromas leading to a very elegant finish.

SERVING
Serve at 6-8 °C.

FOOD PAIRINGS
Enjoy on its own, as an aperitif, or to accompany the flavours of Mediterranean cuisine.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.