

# ESTANDON

## L É G E N D E



## Estandon Légende

AOC Côtes de Provence, Provence, France

The gastronomic experience of a fine rosé for cellar ageing.

### PRESENTATION

An exceptional rosé which is particularly suitable for fine cuisine, beautifully presented in a bottle which replicates the same curved lines as the bottle used by Jean Bagnis when he launched Estandon in 1947.

### TERROIR

Estandon Légende's elegant, rich character is derived from the complementary, sunbathed terroirs of the hills of Cotignac and Flayosc. One is clay-limestone and the other is sandstone and together they create a subtle, rich marriage.

Located on the doorstep of the Verdon, in "green" Provence, the vines (most of which are over 20 years old) are today offering up their very best.

### WINEMAKING

The grapes are harvested when they are slightly overripe and then vinified for 8 months in new barrels and in vats before being bottled.

After 6 months ageing on the lees, the blending of 5 micro-cuvées (small batches of wine) creates a wine of perfect balance and good cellar-ageing potential.

### RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

### MAITRE DE CHAI

Catherine Huguenin

### VARIETALS

Grenache, Rolle

### TECHNICAL DATA

Production volume: 15000 bottles

### 13 % VOL.

### TASTING

A bright, clear appearance with a beautiful pale orange-pink hue and salmon nuances.

Delicate and fruity on the nose with notes of pear, touches of raspberry as well as hints of soft spice. After breathing, touches of vanilla come through more strongly, leading us to undergrowth type aromas. This is confirmed on the palate which reveals lovely smoothness and a fruity expression. Delicate aromas of dried nuts, roasting and candied fruit, on a soft, smooth and beautifully full palate.

### SERVING

This rosé for fine cuisine is best enjoyed between 8-10 °C and between 2 and 5 years of age.

### FOOD PAIRINGS

This is a wine which is great with food and will pair perfectly with dishes such as country ham and melon, grilled sea bass, chicken tajine, or cheeses such as Comté or Parmesan.



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Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
<b>Bourgogne Antique</b>							75cl	88974			
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	300	5	10	1.36	9.00	475	25.5	10.20	22.2 x 32.8 x 26.5	120 x 80 x 147

