

ESTANDON *insolence*



Estandon Insolence rosé 75cl

IGP Méditerranée, France

Exuberance and indulgence to share with friends.

An impetuous nose and aromas of crunchy fresh fruit deliver a wine that's greedy and suave - all carried off with freshness and balance. Simply Insolent !

PRESENTATION

Presented in an exclusive and extremely elegant bottle, Insolence is synonymous with seduction, pleasure, conviviality and generosity.

This wine comes from an exploitation with High Environmental Value.

TERROIR

Estandon Insolence comes from several very rich terroirs which complement each other perfectly.

Most of the vines are situated on the Roquebrussanne plateau, surrounded by limestone and dolomitic mountains. Its rocky soil ensures good drainage of excess water and the retention of the summer heat.

This powerful, delectable rosé also derives freshness from the slopes of Seillons- Source-d'Argens, where the vines surround the village at nearly 400 metres altitude. Its clay-limestone soil is an excellent terroir, particularly for the cultivation of the Grenache, Rolle and Syrah. This small hilltop village is also home to a treasure hidden away in its subsoil: water mines, a geological and hydrological feature that the vines love.

Insolence is created from grapes vinified in our facilities near Brignoles in the Var region, where we produce high-end rosé wines.

WINEMAKING

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.

CERTIFICATIONS

HVE3

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Grenache, Syrah

TASTING

This rosé wine displays a seductive pale pink hue with raspberry shades. It is spontaneous on the nose with crisp, juicy notes of fresh fruit.

It is "insolent", soft and delectable on the palate displaying freshness and balance.



SERVING

Serve well chilled at 6-8 °C.

FOOD PAIRINGS

Estandon Insolence can be enjoyed as an aperitif and is perfect for any convivial drinking occasions.

REVIEWS AND AWARDS

Or

"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."

Vinalies Internationales Or 2025



Or

"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."

Concours national des vins IGP de France 2025 Or



Or

"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses."

Concours Bettane & Desseuve Prix Plaisir 2025 Or



Silver

"Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses"

Decanter World Wine Awards Silver 2025

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode	
Insolence							75cl	45000	3269210254086	3269210104350	
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*W*D cm)	Pallet dimensions (H*W*D cm)
	EPAL	6	630	5	21	1.40	8.60	885	32.0	8	24.8 x 16.6 x 32.6

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