



DEPUIS 1947

ESTANDON

HÉRITAGE

, AOC Côtes de Provence, 2024

AOC Côtes de Provence, Provence, France

All the emotion of Provence in a wine which is an open invitation to pleasure and conviviality.



PRESENTATION

Estandon is made from a blend of wines produced from the very best terroirs of AOC Côtes de Provence.

TERROIR

The characteristic aromas and structure of the Estandon wines are derived partly from primary slate soils, which are free-draining and stony, and from a traditional blend of grapes.

WINEMAKING

Harvested by machine at night. Short skin maceration. Pressing. Thermo-regulated alcoholic fermentation. Prevention of malolactic fermentation. Traditional vinification in stainless steel vats.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reing

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cabernet sauvignon, Mourvèdre

Contains sulphites.

TASTING

Deep ruby colour.

A heady nose of black fruit, violets and spices. The palate is rich, round and fruity.

SERVING

This wine should be chilled to about 16-17° before pouring.

FOOD PAIRINGS

This is an ideal wine for drinking during the cold months of winter. It can go with mushroom-based dishes, roast boar, a leg of lamb as well as stew.

Those who want to take a walk on the wild side, we suggest trying a few lighter dishes, such as char-grilled vegetables, dishes served with a pesto sauce, charcuterie or a shellfish stew.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bourgogne Ecova Elégance					50							
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	12	600	5	10	0.94	11.44	597	26.5	7.60	23.4*27.2*31	120*80*147	

ESTANDON

COOPÉRATIVE EN PROVENCE

ESTANDON

727 Boulevard Bernard Long - Les Consacs - CS 90300, 83175 Brignoles

Tel. 0494372100 - info@estandon.fr

estandon.fr    

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



1/1

TZ41WE