



Restanques rosé 150cl

IGP Var, France

The "Restanques" are the terraces that have carved the Provençal vineyard for decades.

PRESENTATION

This vineyard architecture allows optimum sunshine, conducive to the development of expressive rosé typical of the center Var.

WINEMAKING

Pressing. Thermo-regulated alcoholic fermentation between 10 and 15 days in stainless steel vats.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Syrah

TASTING

Clear and brilliant, this wine presents a beautiful pink dress. It seduces with its freshness and fruity. It is very pleasant on the palate where it remains light and delicately fruity.

SERVING

To taste fresh between 8-10 °C.

To drink in the year.

FOOD PAIRINGS

This rosé wine can be enjoyed with charcuterie, grilled meat or white meats.

It can also be appreciated as an aperitif.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Bordelaise Elegance					150cl				3269210254482		3269210104770	
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	4	264	6	11	2.60	10.66	729	38.0	9.95	39x21x21	120x80x140	

ESTANDON
COOPERATIVE 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.

