



, Estandon GRIS, IGP Var Argens, 2024

IGP Var Argens,

In resonance with its terroir

ESTANDON GRIS takes its name from the VAR ARGENS terroir from which it hails and from its lovely greyish, pale pink hue.

PRESENTATION

This wine originates in High Environmental Value vineyards that are worked using eco-friendly methods.

TERROIR

Protected Geographical Indication VAR complemented by the ARGENS geographical unit. The grapes are sourced exclusively from the communes located in the Argens basin, where the Argens river rises and continues its course to the Mediterranean Sea. Here, we are in the heart of the Var department with a soil composed of limestone and gypsum with crystalline formations

WINEMAKING

Grapes harvested at night. Direct pressing. Cold stabilisation for one week. Two weeks fermentation at 16°C.

VARIETALS

Cinsault, Grenache

TASTING

Fragrant and spry

Clear, bright wine with a lovely very pale salmon-pink hue. A clean, elegant and luscious nose evocative of peaches and apricots interwoven with fresher notes of pomelo. On aeration, some candied citrus notes and hints of aromatic herbs can be detected along with a mineral fragrance. The wine is round and fleshy on entry to a luscious palate that brings us an elegant and spry restitution of the fruity fragrances found on the nose. The whole is soft with a delectable fruitiness and lovely freshness.

SERVING

Best served at 8-10°C.

FOOD PAIRINGS

Delight your guests by serving this "vin gris" as an aperitif with a selection of appetisers such as mini salmon and dill vol-au-vents or verrines of aubergine purée.

AGEING POTENTIAL

Enjoy all year long

