

Madame



Madame rosé 75cl

AOC Côtes de Provence, Provence, France

Agri Con fiance certified wine.

PRESENTATION

To honor all the women who make and appreciate the wines of Provence, the winegrowers have composed this vintage of rosé wine, which highlights all the finesse and scents of their terroir. This delicate rosé is an invitation to discover and share.

WINEMAKING

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

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Syrah

TASTING

Bright dress with a beautiful pale pink sheen, it persists in a very fine floral register. A final note on the palate with tender and harmonious flesh.

SERVING

Serve at 6-8 °C.
To consume in the year.

FOOD PAIRINGS

This rosé, with Provençal notes, will enchant your table, knowing how to accentuate the most subtle flavors of Provence dishes, appetizers, meat parsley accompanied by tomatoes marjoram or lemon fennel fish.

Type of bottle					Volume (ml)		item code		Bottle barcode		Case barcode	
Saint Louis					75cl				3269210254109		3269210104374	
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	630	5	21	1.33	8.16	882	32.9	8.15	26x18x34	120x80x180	

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COOPÉRATIVE EN PROVENCE

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



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