

ESTANDON

RÉVÉLATION



Estandon Révélation, Révélation, AOC Coteaux varois en Provence, Blanc, 2024

AOC Coteaux varois en Provence, Provence, France

Open a sensual parenthesis with this surprisingly pleasurable rosé. It releases all the strength of our convictions. From our vines to you, unity is the strength for our commitment to organic.

PRESENTATION

This wine reflects the spirit that animates our winegrowers who, for years, cultivate their vines farming with patience and consistency so that it offers them the best of its fruit and with respect for the environment.

TERROIR

This wine comes from several terroirs which complement each other perfectly. Some vines are situated on the Roquebrussanne plateau, an enclave sitting between limestone and dolomitic mountains. Its rocky soil ensures good drainage of excess water and the retention of the summer heat.

This fine, elegant rosé also derives freshness from the slopes of Seillons- Source- d'Argens, where the wines 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.

Lastly, Reflet 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 very 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

Organic wine accredited by Qualité France / Bureau Veritas.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Rolle, Ugni blanc

Contains sulphites.

TASTING

Round palate with a powerful freshness with elegant red fruits aromas.



SERVING

Fully appreciate it at 8°C.

FOOD PAIRINGS

Its finesse and elegance will complement a tasty cuisine like fillets of red mullet on a bed of tapenade and its mashed potato with salted Guérande butter.

AGEING POTENTIAL

Enjoy all year long

