

Brise

MARITIME



Brise Maritime, IGP Méditerranée, Rosé, 2024 75cl

IGP Méditerranée, France

Legend has it that Phoenician ships, carried on a steady sea breeze ("brise maritime"), landed on the Mediterranean coast in the 6th century BC. They brought with them the knowledge of vine growing and winemaking. To celebrate the legend, the Estandon winemakers have created this "Brise Maritime" vin de pays and invite you to taste the fruit of their region's history.

TERROIR

Provence. Shallow, schist and silty soils. Foothills of the Massif des Maures on sunny hillside slopes.

WINEMAKING

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

VARIETALS

Cinsault, Grenache noir, Syrah

TASTING

This rosé is fruity, light, fresh, and easy to drink.

SERVING

Serve at 6-8 °C.

FOOD PAIRINGS

For everyday meals with friends, enjoy with grilled meat and big summer salads.

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode	
Saint Louis BVS							750	135038	3269210255496	3269210105821	
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*W*D cm)	Pallet dimensions (H*W*D cm)
EPAL	12	600	5	10	1.33	14.20	727	32.9	8.15	35.4x33.7x25.4	80x120x179

