

ESTANDON

DEPUIS 1947



Estandon Rosé

AOC Côtes de Provence, Provence, France

All the emotion of Provence in a wine which is an open invitation to pleasure and conviviality.

PRESENTATION

Estandon has been expressing the personality of the Côtes de Provence A.O.C. wines with talent since 1947

Vintage after vintage, it remains the reference, synonymous with quality and relaxed enjoyment.

TERROIR

Estandon is made from a blend of wines produced in the best terroirs of the Côtes de Provence A.O.C. with shallow schist and loam soils located in the Maures mountains and on the hilltop slopes near Flayosc, on the doorstep of the Verdon.

These ancient vineyards grow on countryside hills alongside olive trees and Holm Oaks.

Other vineyards, located at a slightly lower altitude, on the clay-limestone slopes of the commune of Le Thoronet (home to the famous 12th century Cistercian abbey), and the variegated sandstone soil of the Cannet des Maures commune, enjoy an exceptional amount Provençal sunshine.

WINEMAKING

The grapes are mainly harvested by machine very early in the night in order to ensure that the wine has a lovely 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

Estandon Vignerons has a traceability process and a quality of production which has been IFS (International Food Standard) certified at the highest level since 2009. The AFAQ 26000 assessment also guarantees that Estandon Vignerons is committed to its social, environmental and economic responsibilities.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsault, Grenache, Syrah

TASTING

Pale in appearance with lychee-colored shades, this vintage develops delicate, fresh aromas of peaches and pears. Delicious, soft and well-balanced on the palate.

SERVING

This wine should be chilled to about 8-10 °C before pouring.



FOOD PAIRINGS

This wine is a perfect match with a seafood platter or fragrant exotic dishes.

REVIEWS AND AWARDS



Argent

Concours Bettane&Desseauve Prix Plaisir 2019 Médaille d'argent



Argent

Concours foire de Brignoles 2019 Argent



Argent

Concours des Vins des Courtiers Assermentés de France 2019 – Argent

Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bordelaise Sensation BVS							75cl			870003017950	00870003017967
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	12	840	5	14	1.32	17.0	1210	31.4	7.61	23.1 x 30.8 x 31.4	100 x 120 x 160

2/2

