

ESTANDON PROPRIÉTÉS

Domaine Caseneuve Rosé 2017

AOC Côtes de Provence, Provence, France

- Médaille "Terroir d'ARGENT au Concours international" des Vins de Terroir 2014
- SILVER medal at the international Competition of Wines of Provence 2014 (Concours des Vins de Terroir 2014)

TERROIR

Côtes de Provence.

WINEMAKING

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

VARIETALS

Cinsault, Grenache, Syrah

TASTING

Pink hue with salmon-coloured nuances, fine with fresh fruit aromas on the nose, silky and well balanced on the palate.

SERVING

Ready to drink now, serve at 6-8°C.
Drink within 12 months to enjoy it at its best.

FOOD PAIRINGS

This rosé will be ideal with an Aumônière of prawns with lime, lamb chops in Herbes de Provence.

REVIEWS AND AWARDS



"Concours Général Agricole de Paris 2018 - Médaille d'Or"
Concours Général Agricole de Paris - Or

Type of bottle							Volume (ml)	item code	Bottle barcode	Case barcode	
Bordelaise Séduction							75cl	67925M	3269210252471	3269210102301	
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	600	4	25	1.37kg	8.50kg	875kg	31.3cm	7.65cm	23*16*32	120*80*142

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

