



Estandon X, AOP Coteaux d'Aix-en-Provence, rosé, 2020, 75cl

AOP Coteaux d'Aix-en-Provence, Provence, France

The cuvée Estandon X is in an elegant bottle with beautiful shoulders; the X shows the strong letter of the Coteaux d'Aix en Provence appellation. The rosé appears by transparency through this symbolic letter.

PRESENTATION

Estandon X comes from the best terroir of the AOP Coteaux d'Aix en Provence which gives to our rosé wine a beautiful pale color with frank nuances, and fruity notes of peach and citrus.

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.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reining

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Grenache, Cinsault, Syrah

12 % VOL.

TASTING

Very beautiful colour with shades of peonies. The nose opens with notes of white fleshed red fruits. The mouth is greedy and harmonious.

SERVING

Serve chilled between 6-8 °C.

FOOD PAIRINGS

This rosé wine will bring your guests together for a sunny aperitif around verrines of fresh cheese and Mediterranean vegetables with basil.

AGEING POTENTIAL

Enjoy all year long

REVIEWS AND AWARDS



90/100
Argent

Decanter World Wine Awards Argent 2021



Type of bottle						Volume (ml)	item code	Bottle barcode		Case barcode	
Bordelaise Eclat "Star Shining"						750	14357	3269210256035		3269210106477	
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	1.35	8.35	852	32.0	7.75	23x16x33	120x80x148

