



Brise Marine Rosé Magnum

IGP Méditerranée, France

PRESENTATION

Legend has it that Phoenician ships, carried on a steady sea breeze ("brise marine"), 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 Marine" 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.

RESPONSABLE TECHNIQUE DU VIGNOBLE

Stephan Reinig

MAITRE DE CHAI

Catherine Huguenin

VARIETALS

Cinsaul, Cinsault, Grenache blanc, 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		Bordelaise Elégance		Volume (ml)		item code		Bottle barcode		Case barcode	
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	3	252	12	7	2.60	8.24	717	38.0	9.95	40x30.3x11	120x80x146

