

VIGNOBLES



L'Estive Rosé 2023

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

In Provence, during the summer period (Estive), the herds are heading towards high pastures to allow the cultivation of hay in the lowlands. In this spirit of respect for our traditions and our terroir, this cuvée is an invitation to travel, combining authenticity and generosity.

TERROIR

Clay and limestone

WINEMAKING

Direct pressing, traditional vinification

VARIETALS

13.5 % VOL.

Cinsault, Grenache noir

SERVING

To be served at 11/12°C

TASTING

Nice pale pink colour with bluish hues. Complex nose with notes of exotic fruits. A fresh attack in the mouth, with notes of exotic fruits, citrus and candy. A nice tension with a touch of minerality in the finish, which brings balance and harmony.

FOOD PAIRINGS

Aperitifs, exotic and Mediterranean cuisine, delicatessen, grilled meats. Pleasure wine.

Type of bottle							Volume (ml)			Bottle barcode	Case barcode
White burgundy écova évolution							750			3 760 300 620 281	3 760 300 621 288
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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	630	5	21	1,17	7,2	778	29,6	8,03	30 x 25 x 16,8	EUR 170 x 120 x 80
Palette universelle	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 diamet (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
VMF	6	672	4	28	1,17	7,2	828	29,6	8,03	30 x 25 x 16,8	VMF 140X120X100

