ESTANDON

TERRE NOUVELLE



Terre Nouvelle, IGP Var BIO, Rosé, 2022 IGP Var BIO,

Taste the joy of new discoveries with this lovely fresh organic rosé

TERRE NOUVELLE is an organic wine rooted in a modern vision of terroir and centuries of savoir-faire. This wine expresses the painstaking work of the Estandon winegrowers who, over the course of the seasons, strive to ensure that their vines take firm root in healthy soils and that the terroirs they pass on to future generations are well preserved.

TERROIR

Indication Géographique Protégée: VAR

The organically worked vineyards are located in the centre of the Var department. The soils are uniformly chalky, poor and well-drained, allowing the vines to be cultivated in excellent conditions.

VINIFICATION

The grapes are pressed as soon as the night harvest arrives in the cellar, in order to preserve the freshness of the aromas, vinification of the clear juices at moderate temperature, cleaning by racking at the end of alcoholic fermentation to avoid malolactic fermentation which reduces the natural acidity of wines. Traditional vinification in stainless steel vats, mastered temperatures.

CERTIFICATIONS

Organic wine certified by QUALITE FRANCE / BUREAU VERITAS

RESPONSABLE TECHNIQUE DU VIGNOBLE Stephan Reinig

MAITRE DE CHAI Catherine Huguenin

VARIETALS Cinsault, Grenache, Syrah



Type of bottle								item code		Bottle barcode	Case barcode
Bourgogne Estandon							750	41006		3269210256561	3269210107092
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 diamete (cm)	er Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	570	5	19	1.33	8.14	839	29.6	7.65	30.3x27.0x18.1	120x80x146





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TASTING

Fruity and light

Clear, bright appearance with a gorgeous pale pink hue with a few salmon nuances.

The nose is clean, pleasant and reminiscent of a basket of fresh red fruit (raspberries, gariguette strawberries), then followed by citrus aromas (mandarin and pomelo).

The palate is just as charming, restituting the delectable fruity aromas perceived on the nose.

The wine is supple, nicely scented and underpinned by good acidity lending it lightness and freshness.

SERVING

Serve between 6-8°C

FOOD PAIRINGS

A wine full of finesse and freshness, which can be enjoyed for an aperitif, or with "fusion" cuisine whith spices such as turmeric and ginger.

REVIEWS AND AWARDS



Bronze

""Selon la date de mise en bouteille et celle de réception des médailles, nos produits portent ou non les signes associés à ces récompenses.""

Concours foire de Brignoles 2023 Bronze

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