

ESTANDON

COOPÉRATIVE EN PROVENCE



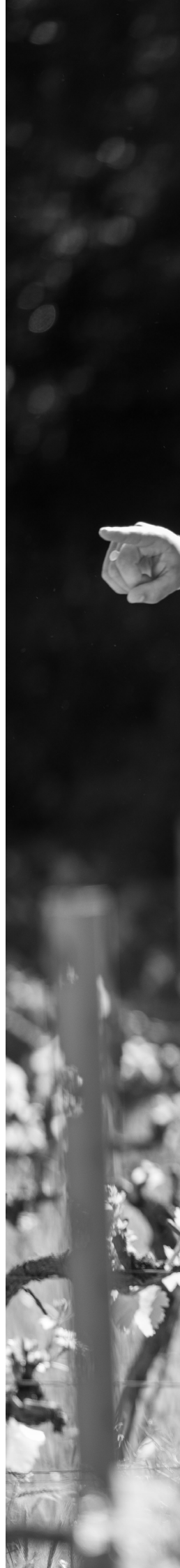
Our Estandon rosés are authentic rosé wines from Provence.

They are born from the long history of a land unlike any other and a unique climate. But they have something more... because Estandon rosés come from a cooperative wine cellar. And that changes everything.

In each Estandon rosé, you will find a taste for collaborative work and a love for the planet and humankind. Naturally, this passion can only be truly appreciated in good company.

That is why we say “Estandon is the rosé to be shared”.

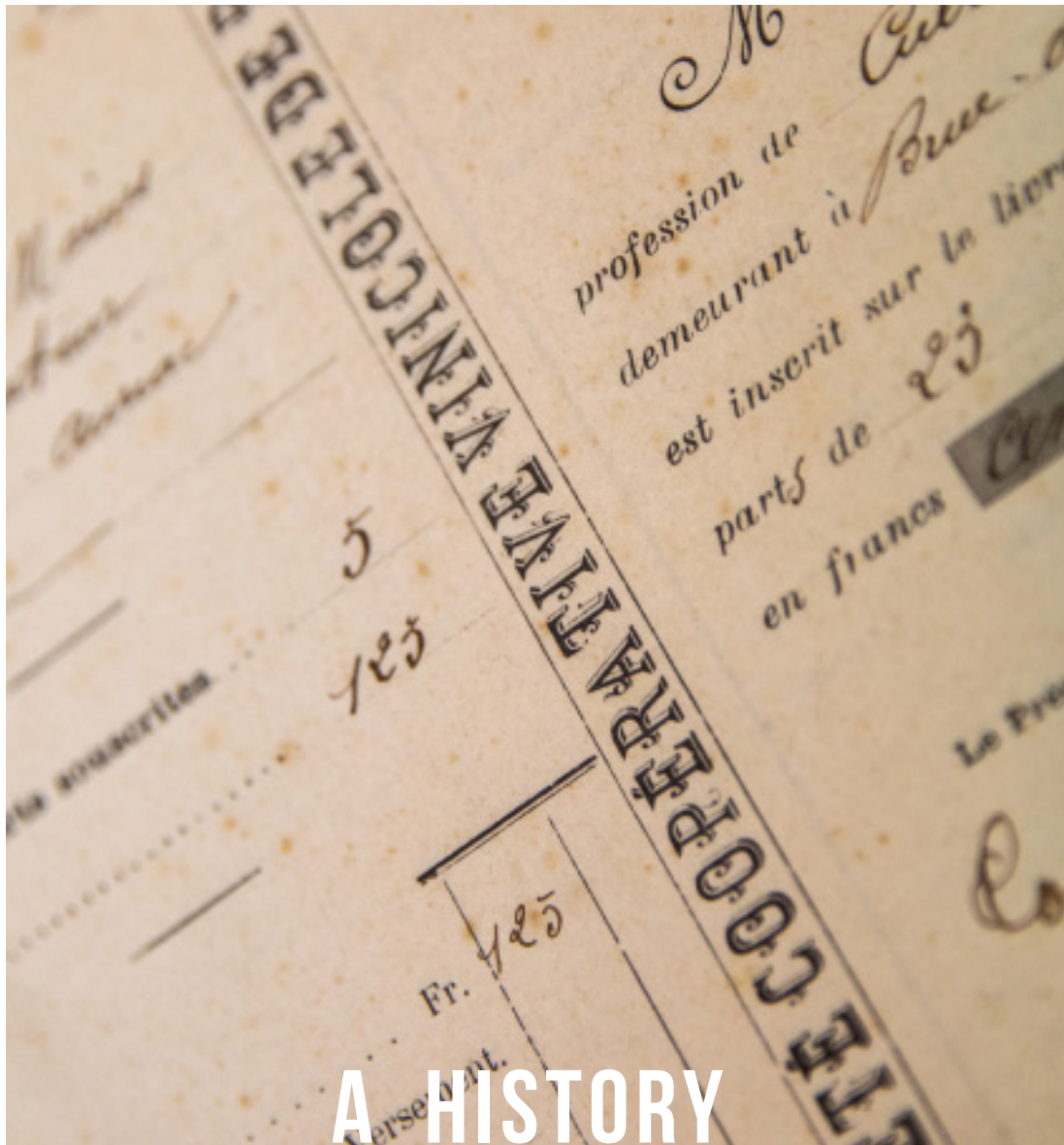
**UN ESTANDON
NE VIENT
JAMAIS
SEUL.**



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A HISTORY OF COOPERATION

For over 50 years the men and women of ESTANDON have been pooling their know-how and knowledge of the terroirs to express all the joy of the Provençal way of life in the form of wines that offer drinking pleasure and conviviality.

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IT ALL BEGAN IN 1947

...when Jean Bagnis, born into a family of Provençal négociants, came up with the idea of selling his wine, not in bulk as all the wine merchants were doing at the time, but in a pretty bottle that he branded Estandon. It was an instant hit and the bottles were soon gracing the Côte d'Azur's most prestigious dining tables.



ONE ESTANDON REPRESENTING MANY

The ESTANDON brand was acquired by the cooperative wine cellars in 2005 and in 2012, this group of 300 winegrowers decided to adopt it as their identity.

TODAY WE'VE GOT BRAND POWER !

Whether they are winegrowers, employees or partners, everyone plays a part in the growth of the Estandon brand, currently available in over 50 countries.





BETWEEN PROVENCE AND THE MEDITERRANEAN

In Provence, our vineyards blend harmoniously with the cabanons (vineyard shelters), almond trees, olive trees, truffle oaks, lavender fields and Stone pines... Like our cooperative, our landscapes are varied and unique.

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THE DIVERSITY OF OUR LANDSCAPES...

Each year, Estandon produces white, rosé and red wines from more than 3,000 hectares of vineyards in the Provence AOCs (Côtes de Provence, Coteaux Varois en Provence, Coteaux d'Aix-en-Provence) and the Var, Alpilles and Méditerranée IGP (PGI) areas.

THE ESTANDON TERROIR

Our vines grow on mainly limestone or clay-limestone soils, bathed in the Mediterranean sun and swept by the famous Mistral wind. We decide what grape varieties to plant in accordance with our natural environment and the terroirs. Cinsault, Grenache, Syrah and Rolle are among the most commonly grown grape varieties in our vineyards.





WE COME FROM THE SAME LAND

Because our work is carried out in the place where we have our roots, and as we wish to pass on what we ourselves have received, every one of us is committed to a type of viticulture that is in harmony with our environment. Today we are the top producer of organic wine in the Provence region.

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CARING FOR...

OUR LAND

The planting of trees in the vineyards and the use of plant cover are among the most recent environmental measures we are developing to help us preserve a living soil and biodiversity.

OUR PRODUCTS

Our entire organic range has been designed to be eco-friendly. This includes the use of lightweight bottles, corks made of Provençal cork, capsules made from bio-sourced materials, and lighter labels and cardboard derived from sustainably managed forests. Estandon also supports the production of cork oak in Provence and bottles more than 2 million bottles each year using these corks.

OUR PEOPLE

Thanks to our collaborative approach and participatory workshops, our winegrowers and employees are all involved in our strategic decision-making. Estandon helps to create prosperity, sustainability, quality of life, social bonds, progress and purpose for all its stakeholders.



OUR WORK IS SHARED

Rosé has been a Provençal speciality for generations. All the decisions taken at Estandon are aimed at enabling us to bring you rosé wines that illustrate the diversity of our terroirs and the full extent of our savoir-faire.

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OUR GRAPE HARVESTS ARE CAREFULLY TIMED AND CARRIED OUT IN COOL TEMPERATURES

The grapes are picked at perfect maturity to ensure they possess the ideal balance between alcohol and acidity. The harvesting takes place in the cool early morning air to prevent any spoilage of the grapes which are then transported to the winery at the lowest possible temperature.



THEN COMES THE VINIFICATION

This important and delicate operation allows us to obtain both a lovely colour and subtle, expressive aromas.



LASTLY, THE HALLMARK BLENDING OF THE ESTANDON STYLE

To craft elegant and refined wines with great aromatic finesse, the cellar master composes his blends from a palette of over 300 different vats.



NOT JUST WINES, BUT DRINKING EXPERIENCES

Estandon wines are perfect for all drinking occasions. They express the diversity of the Provençal terroirs and reflect our collective commitment to people, nature and our local area.

With ESTANDON, we share more than just wine.

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FIND THE RIGHT WINE FOR EACH DRINKING OCCASION

We craft our wines with our consumers in mind, considering their desires, tastes, and the moments during which our products will be shared.

We have designed collections around 6 universes directly inspired by these expectations, allowing everyone to find the perfect wine for their moment



Audace

Breaking the codes



Harmonie

Caring for the Planet and People



Tradition

The classic reliable choice



Terroir

Exploring a terroir's natural attributes



Emotion

The promise of a multi-sensory experience



Exception

The extraordinary experience

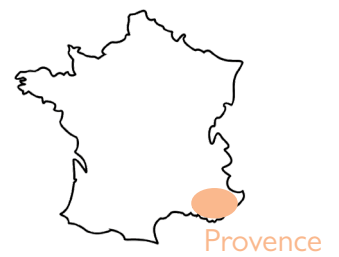


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INDICATION GEOGRAPHIQUE
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MAP OF PROVENCE



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