



L'Estello



Our Cellar

A modern, practical cellar using up to date techniques.

A pneumatic wine-press enables the grapes to be pressed lightly according to the type of wine required. A stainless steel fermentation vat, and the ability to fine tune temperatures, together with a skilled team and the advice of a specialist Provencal winemaker, means that we can develop different vines in the best possible conditions.

The automated bottling process maintains the high quality of the final bottled wine.

Two air conditioned rooms are devoted solely to maturing red wine in barrels and the storing of the final bottled wine.

