

MIRABEAU

Classic Rosé 2019

AOP Côtes de Provence

ORIGIN	Côtes de Provence
VARIETIES	60% Grenache, 25% Syrah, 15% Cinsaut
SITE	200m altitude
SOIL	Clay and limestone
YIELD	55 hl/hectare
VINIFICATION	Night harvested followed by gentle direct pressing, partial cold maceration and temperature controlled fermentation. The wines are protected by inert gas from vineyard to bottling.
TASTING NOTES	A luminous pink colour with lavish aromas, expressive red summer fruit remains the essence of this bestselling rosé. Mirabeau Classic has a beautiful concentration, with raspberry, strawberry and redcurrant flavours taking centre stage, all finely balanced by refreshing acidity. A perfect aperitif for an alfresco moment, it's also structured enough to accompany flavoursome food. Feel free to drink it as we do in Provence, anytime and with almost anything!
PERFECT DISH	Smoked duck salad with fresh cherries, arugula and toasted pine nuts.
ANALYSIS	Alcohol 13% / pH 3.42 / RS <1g/l

