

MIRABEAU

Pure Rosé 2019

AOP Côtes de Provence | Vegan

ORIGIN	Côtes de Provence
VARIETIES	60% Grenache, 40% Syrah
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	An ethereal ballet slipper pink with silver nuances, this wine stays unmistakably true to its name. Pure unveils a complex nose with finesse, revealing aromas of citrus, pink grapefruit and subtle summer berries, with a zingy freshness. The result is an incredibly easy to love Rosé, that gives you refined aromas with a pleasing acidity and an elegant finish. A perfect companion for an aperitif, lighter cuisine and desserts with a citrus note.
PERFECT DISH	Sea bass ceviche with pink grapefruit and avocado salad, lime and olive oil dressing.
ANALYSIS	Alcohol 13% / pH 3.39 / RS <1g/l

