

MAISON MIRABEAU

Classic Rosé

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	51% Grenache, 22% Syrah, 14% Cinsault, 7% Carignan, 2.6% Rolle, 3.4% Other
SOIL	Clay and Limestone, Schist
SITE	Predominantly from the south-side slopes of the Mont Sainte-Victoire, with poor soils and cooler nights, for nice fruit expression with freshness. Further blending elements from the schist parcels under the Maure mountains and the deeper soils of the upper Var, bringing some richness and structure.
VINIFICATION	Night harvested followed by gentle direct pressing, before temperature controlled fermentation. The wines are protected with inert gas throughout the winemaking process.
TASTING NOTES	Pale rosé with lychee reflections. On the nose, ripe wild strawberries and raspberry compote, with a gentle spice note brought by the Syrah. On the palate, a feast of red summer fruits, a hint of pepper, with complexity, length and a fresh saline finish. A joyful rosé that will partner a host of dishes, especially spicy and aromatic Mediterranean foods.
FOOD PAIRING	Grilled red mullet with herb butter, Thai chicken with roasted cashew nuts, baked feta with cherry tomatoes, strawberry soup with mint.
ANALYSIS	Alcohol 12.86% pH 3.45 RS <1g/l

