

# MAISON MIRABEAU

## Etoile Rosé 2022

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	55.2% Grenache, 19.3% Cinsault, 17.7% Syrah, 3% Carignan, 1.8% Rolle, 3% others
SOIL	Clay and Sandstone
SITE	Sourced predominantly from the famed higher elevation wine growing areas below the Mont Aurélien in the Bouches-du-Rhône, bringing the minerality and freshness typical of this microclimate with its poor limestone soils and low night time temperatures. Complementary blending elements are added from the best parcels of the area around Notre-Dame des Anges, with sandstone and schist soils, where the maritime and continental climates converge.
VINIFICATION	Night harvested followed by gentle direct pressing and partial liquid maceration (stabilisation), before temperature controlled fermentation. The wines are protected with inert gas throughout the winemaking process.
TASTING NOTES	A pale rosé with peach reflections. Elegant on the nose, with notes of papaya, green mango, clementine from Corsica and yuzu. A fine spice note, with the aromas of the garrigue herbs. In the mouth, a lovely length, layered structure, citrus notes of pink and yellow grapefruit. Playful complexity, with freshness and lots of minerality. Powerful but refined, a wine to savour and a perfect partner to more sophisticated food.
FOOD PAIRING	This gastronomic rosé will pair beautifully with grilled langoustine, Greek style sea bream fillet, fresh goats' cheese with roasted figs, grilled peach with mascarpone.
ANALYSIS	Alcohol 12.98%   pH 3.45   RS <1g/l

