

MAISON MIRABEAU

Pure Rosé 2022

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	58% Grenache, 19% Syrah, 16% Cinsault, 3% Mourvèdre, 3% Carignan, 1% Rolle
SOIL	Clay and limestone
SITE	Sourced from the famed higher elevation wine growing areas below the Mont Sainte-Victoire, 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 “Golden Triangle” at the foothills of the Maure Mountain range, where the maritime and continental climates converge, bringing length and aromatic power from this area with richer clay and sandstone soils.
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	Very pale pink in colour, with peachy reflections. On the nose, an instant burst of white peach, pear, zesty grapefruit and pomelo. Powerful but refined thiol components, which are carefully balanced. On the palate, small red berries precede vibrant citrus notes. Bright and mouthwatering with a lasting, mineral finish. A superbly crafted and seductive rosé for a myriad of occasions.
FOOD PAIRING	This seafood superstar pairs excellently with tuna tataki, grilled scallops, or a burrata and citrus salad with grilled fennel. Also beautiful as an aperitif with a few salty nibbles.
ANALYSIS	Alcohol 13.03% pH 3.43 RS <1g/l

