

MAISON MIRABEAU

X Rosé

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Coteaux d'Aix-en-Provence
VARIETIES	30% Grenache, 30% Syrah, 20% Cabernet Sauvignon, 15% Cinsault, 5% Grenache Blanc
SOIL	Lime and Sandstone
SITE	200-400m, sourced from the hillsides to the North of the Bouches-du-Rhône, from the Chaîne de la Trévaresse. A windy and cooler climate that favours light and airy rosés with good acidity.
VINIFICATION	Night harvested followed by gentle direct pressing, before temperature controlled fermentation. The wines are protected with inert gas throughout the winemaking process. Vegan friendly.
TASTING NOTES	An ultra-pale salmon colour with peach reflections. Intense on the nose with yellow peaches, nectarines, pear, melon and a hint of almond flowers. A round and delicious mouthfeel, with nice length and a great freshness. Delicate notes of frangipane, vineyard peach and citrus. An airy and mouthwatering rosé and a great example of this stunning Provence appellation.
FOOD PAIRING	Mirabeau X is a gorgeous aperitif and perfectly partners a huge variety of dishes such as pan-fried wild salmon, Caesar salad, or white chocolate dipped madeleines.
ANALYSIS	Alcohol 12.4% pH 3.35 RS <1g/l

