

MAISON MIRABEAU

La Folie Sparkling Rosé

Bottle 75cl

RANGE	MAISON MIRABEAU
ORIGIN	Vin de France
VARIETIES	42% Colombard, 28% Grenache, 22% Syrah, 3% Rolle, 3% Grenache Blanc, 2% Merlot
SOIL	Clay and limestone
VINIFICATION	The quality base wines are fermented according to the Charmat method at low temperatures for optimum integration and delicacy of the bubbles. The sparkling wine is left on fine lees for a short while before filtration, followed by a pressurised bottling. This sparkling wine method helps conserve the typical fruit profiles of the young and aromatic rosé wines. An extra brut sparkling rosé with a dosage of under 4g/l. Vegan friendly.
TASTING NOTES	Pale pink sparkling rosé with peachy reflections. Beautifully aromatic nose with hints of passion fruit, mango and pomelo. On the palate, notes of yuzu and Mexican lime, accompanied by a fine stream of bubbles. An uplifting and refreshing sparkling wine, perfect to celebrate an indulgent brunch and all festive occasions.
FOOD PAIRING	Canapés, lobster roll, petit fours, fruit tartlets.
ANALYSIS	Alcohol 11.63% pH 3.33 RS 3.1g/l 4.9 bar

