

— MAISON —  
MIRABEAU

## Azure Rosé 2020

Bottle 75cl

|                      |   |
|----------------------|---|
| <b>RANGE</b>         | MIRABEAU<br>EN PROVENCE   |
| <b>ORIGIN</b>        | Côtes de Provence   |
| <b>VARIETIES</b>     | 67% Grenache, 23% Syrah, 10% Cinsault   |
| <b>SITE</b>          | 200-300m altitude   |
| <b>SOIL</b>          | Clay and limestone  |
| <b>VINIFICATION</b>  | Night harvested followed by gentle direct pressing, partial cold stabulation and temperature controlled fermentation.   |
| <b>TASTING NOTES</b> | Pretty like a walk along the Croisette this is an elegant pale peach rosé. Intense and expressive on the nose with notes of pink grapefruit, white peach, and strawberry. Generous in the mouth, ample and round, but its tense acidity provides balance. Notes of dried apricot and lime make for a moreish and refreshing finish. A lovely light food wine and fine aperitif. |
| <b>FOOD PAIRING</b>  | Azure is best paired with seafood classics like Bouillabaisse, moules et frites, grilled langoustines with lemon and garlic or light meats and salads.  |
| <b>ANALYSIS</b>      | Alcohol 12,7%   pH 3.43   RS <1g/L  |

