

— MAISON —
MIRABEAU

Classic Rosé 2020

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	65% Grenache, 25% Syrah, 10% Cinsault
SITE	200-300m altitude
SOIL	Clay and limestone
VINIFICATION	Night harvested followed by gentle direct pressing, partial cold stabulation and temperature controlled fermentation.
TASTING NOTES	Pale peach colour with hints of bright apricot. A classical Côtes de Provence rosé, offering aromas of yellow peach, pear, freesias and strawberries. Layered and neat. Generous in the mouth, with a good citrus fruit dimension, yet round and harmonious. Moreish notes of cherry and raspberry make this a real crowdpleaser.
FOOD PAIRING	Classic will pair wonderfully with aromatic foods like aubergine lasagna, paella Valenciana or bruschettas with tapenade.
ANALYSIS	Alcohol 12.9% / pH 3.47 / RS <1g/l

