

— MAISON —
MIRABEAU

Etoile Rosé 2020

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	90% Grenache, 10% Syrah
SITE	250m altitude
SOIL	Clay and limestone
VINIFICATION	Night harvested followed by gentle direct pressing and temperature controlled fermentation.
TASTING NOTES	<p>Delicate, luminous pale lychee colour with some silver reflexes. A complex rosé with a wide aromatic palette on the nose, whilst being elegant and subtle.</p> <p>Notes of grapefruit, orange peel, pear and white peach, tied together by a hint of white flowers.</p> <p>Pretty and ethereal in the mouth, with a vibrant acidity providing a backbone, that leads to a mineral expressive finish with refreshing citrus notes. Long and elegant. With his gastronomic DNA, Etoile will be a great partner to many foods or an aperitif to savour with delectable canapés.</p>
FOOD PAIRING	Etoile will pair beautifully with grilled lobster à l'aïoli or a filet of salmon with a honey, soya and sesame crust. Great with creamy cheeses and fruit desserts.
ANALYSIS	Alcohol 12,5% pH 3.36 RS <1g/L

