

— MAISON —
MIRABEAU

La Folie Sparkling Rosé

Bottle 75cl

RANGE	<i>Atelier</i> MIRABEAU
ORIGIN	Vin de France
VARIETIES	50% Grenache, 45% Syrah, 5% Colombard
SITE	200m altitude
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 before being finished to add complexity, followed by a pressurised bottling. This shorter sparkling wine method helps conserve the typical profiles of the young and aromatic Rosé wines.
TASTING NOTES	Light and bright pink colour, violet reflexes with a fine stream of elegant bubbles. A lovely balance of rich and fresh aromas on the nose with apricot, yellow peach, melon, passion fruit, all tied up by a subtle lavender honey note. Tense yet ample, with a refreshing acidity that gives depth to a creamy and white fruit flavoured profile. Perfect for an indulgent brunch and all festive occasions.
FOOD PAIRING	Delicately sparkling La Folie will pair well with fresh fruit salad, cherry panacotta or smoked salmon on cucumber canapés.
ANALYSIS	Alcohol 12,2% pH 3,4 RS 10g/l

