

— MAISON —
MIRABEAU

Pure Rosé 2020

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	70% Grenache, 20% 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	Brilliant powdery pink colour, with violet reflexes. Clean and expressive, displaying aromas of peach, lychee, passion fruit and flint. Delicious flavours of small red summer fruits precede an appealingly tense mouthfeel with citrus and lime. Polished and crisp. The ultimate aperitif and a perfect partner to Asian cuisine, grilled light meats and seafood.
FOOD PAIRING	Pure pairs perfectly with fresh oysters with an orange and chorizo dressing or spicy prawn dumplings.
ANALYSIS	Alcohol 12.6% / pH 3.40 / RS <1g/l

