

— MAISON —  
MIRABEAU

# Belle Année Rosé 2021

Can 250ml

RANGE	MIRABEAU L'ATELIER
ORIGIN	Southern France
VARIETIES	60% Grenache, 40% Syrah
SOIL	Clay and limestone
YIELD	80-100 hl/ha
VINIFICATION	Gentle press and free run juices, short maceration, chilled settling and temperature controlled fermentation. <u>Vegan friendly.</u>
TASTING NOTES	An attractive pale apricot colour with luminous pink reflections. On the nose, bursting with notes of the very first seasonal strawberries, limes, raspberries and cherries, underpinned by a delicate floral aspect. A round and fruitful taste profile with redcurrant and a crunchy citrus acidity providing a refreshing finish and good length.
FOOD PAIRING	Perfect with roasted Mediterranean vegetables, grilled fish or meat and salads. A spicy tofu and prawn ramen or slow cooked pork taco would be a delicious aromatic pairing.
ANALYSIS	Alcohol 12.59% / pH 3.27 / RS <1g/l

