

— MAISON —
MIRABEAU

La Folie Sparkling Rosé

Bottle 75cl

RANGE	MIRABEAU L'ATELIER
ORIGIN	Vin de France
VARIETIES	75% Négrette, 12% Colombard, 7% Syrah, 6% Grenache
SITES	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	Pale lychee colour with coral reflexes with a fine stream of elegant bubbles. Delicate and fruity, with pineapple, peach, passion fruit and oats on the nose, all tied up by a subtle cardamom honey note. Rich with a vibrant acidity, balanced by a moderate sweetness and added depth with peach and orange zest flavours. Perfect for an indulgent brunch and all festive occasions.
FOOD PAIRING	Fresh fruit salad, cherry panacotta or smoked salmon on cucumber canapés.
ANALYSIS	Alcohol 12% / pH 3.37 / RS 10g/l

