

— MAISON —  
MIRABEAU

# Prêt-à-Porter Rosé 2021

Can 250ml

RANGE	MIRABEAU L'ATELIER
ORIGIN	IGP Mediterranean
VARIETIES	50% Grenache, 40% Syrah, 10% Cinsault
SITE	100-200m altitude
SOIL	Clay and limestone
VINIFICATION	Night harvested followed by gentle direct pressing and temperature controlled fermentation.
TASTING NOTES	<p>A delicate peach pink colour. Bright and fruity aromas on the nose with strawberries and cream, pear, jammy apricot and cherries dominating, followed by orange zest and white peach.</p> <p>Generous and creamy on the palate, with flavoursome peach and a hint of orange, juxtaposed with a nice crisp acidity.</p> <p>A tasty and refreshing wine, that is perfect for when the moment calls for a Rosé on the go or for a stylish picnic.</p>
FOOD PAIRING	Prêt-à-Porter accompanies most occasions and pairs excellently with a Caprese Salad, baked pork and lime spring rolls or strawberry tartlets with lavender honey.
ANALYSIS	Alcohol 12.64% / pH 3.31 / RS <1g/l

