

— MAISON —
MIRABEAU

Azure Rosé 2021

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	60% Grenache, 25% Syrah, 15% Cinsault
SITES	200-300m altitude
SOIL	Clay and limestone
VINIFICATION	Night harvested followed by gentle direct pressing, partial cold stabulation and temperature controlled fermentation.
TASTING NOTES	<p>An elegant pale peach Rosé with fuchsia reflections. Citrus fruits are leading on the nose, with pomelo, orange zest and mandarine arranged over a generous layer of peach and apricot.</p> <p>Floral notes complement an expressive and harmonious profile. Soft and and fresh on the palate with a neat citrus acidity. Notes of mandarine and and pear on a lasting finish.</p> <p>An accomplished light and aromatic, food wine and a lovely aperitif.</p>
FOOD PAIRING	Azure is best paired with juicy seafood and grilled white meats, such as a Indian barbecued turkey skewers, king prawns à la plancha with pistou mayonnaise, or bocconcini with grilled heirloom.
ANALYSIS	Alcohol 12,7% pH 3.43 RS <1g/L

