

— MAISON —
MIRABEAU

Etoile Rosé 2021

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	70% Grenache, 20% Cinsault, 10% Syrah
SITES	250m altitude
SOIL	Clay and limestone
VINIFICATION	Night harvested followed by gentle direct pressing, partial cold stabulation and temperature controlled fermentation.
TASTING NOTES	<p>A luminous, translucent pale peach colour with some silver reflexes.</p> <p>Layered aromas reveal themselves one by one, lychee, pomelo and bergamot, then subtle hints of freesia and orange flower. Flint and wet pebbles give a clean mineral dimension.</p> <p>Rich, yet harmonious on the palate, its typical yellow stone fruit aromas are balanced with a juicy citrus acidity, that leads to a mineral and saline finish with real depth. A well-made, uncommon and gastronomic Rosé, to be enjoyed and savoured.</p>
FOOD PAIRING	Etoile remains a multi-talented gastronomic Rosé that will pair beautifully with spicy crab bisque, salmon fillet with ras-el-hanout butter or a vegetable and tofu curry. It will also work nicely with creamy cheeses and fruit based desserts.
ANALYSIS	Alcohol 12,9% pH 3.28 RS <1g/L

