

— MAISON —
MIRABEAU

Pure Rosé 2021

Bottle 75cl

RANGE	MIRABEAU EN PROVENCE
ORIGIN	Côtes de Provence
VARIETIES	70% Grenache, 15% 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	Brilliant powdery pink colour, with violet reflexes. On the nose a burst of aromas, with pink grapefruit, lychee, blackcurrant buds, mandarin and kumquat. Powerful but refined thiol components, which are carefully balanced. A pleasant base of delicate red summer berries precede an appealingly tense mouthfeel with prominent citrus flavours. Bright and mouthwatering, with a lasting finish. A superbly crafted and seductive Rosé for a myriad of occasions.
FOOD PAIRING	This seafood superstar pairs excellently with rockfish ceviche, juicy lemon and parsley marinated jumbo prawns or a fennel and apple salad.
ANALYSIS	Alcohol 12.7% / pH 3.40 / RS <1g/l

