

MAISON MIRABEAU

Prêt-à-Porter Organic Rosé 2022

Can 250ml

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| RANGE | MAISON MIRABEAU |
| ORIGIN | Indication Géographique Protégée |
| VARIETIES | 50% Merlot, 30% Cinsault, 10% Ugni Blanc, 10% Colombard |
| SITE | From the Var region, with cool nights and warm days in summer. |
| SOIL | Clay and limestone |
| VINIFICATION | Gentle press and free run juices, short maceration, chilled settling and temperature controlled fermentation. Organic. |
| TASTING NOTES | A pale pink rosé, with lychee reflections. On the nose, notes of fragrant white flowers, crunchy apple and sweet citrus. On the palate, aromas of tasty citrus and white fruit with a nicely balanced acidity. |
| FOOD PAIRING | A lovely alfresco rosé, perfect for a picnic or day at the beach. PAP matches plenty of foods like a seafood salad, a roasted aubergine dip or a sliced orange fruit salad. |
| ANALYSIS | Alcohol 12.68% pH 3.38 RS <1g/l |

