

Classic ROSÉ 2023

BOTTLE 75CL

RANGE

MIRABEAU
EN PROVENCE

VARIETIES

56% Grenache, 26% Cinsault,
10% Syrah, 5% Carignan, 3% Clairette/
Cabernet Sauvignon/Ugni Blanc

ORIGIN

Côtes de Provence

SOIL

Clay & Limestone

SITE

South facing parcels, on the foothill of the Sainte-Victoire mountain range, with gravelly limestone and clay soils. Cold nights and hot days, with frequent bouts of Mistral, give a nice minerality and structure to the wines from this particular area.

VINIFICATION

Night harvested followed by gentle direct pressing and partial liquid maceration (stabulation), before temperature controlled fermentation. The wines are protected with inert gas throughout the winemaking process.

TASTING NOTES

A pale, lychee-hued rosé. Vibrant red fruit on the nose with redcurrant, wild strawberries and pomegranate. More red berries on the palate, with a hint of peppery spice and a lemondrop citrus finish, the merest hint of mint. A medium-bodied, charming wine that is a great companion for tasty food and will enliven any social moment.

FOOD PAIRING

Grilled sardines on toasted sourdough with walnut pesto, chicken tajine with confit lemons, crab ragoon, strawberries with basil mascarpone

ANALYSIS

Alcohol 12.5% | pH 3.34 | RS <1g/l



— MAISON —
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