

Pure ROSÉ 2023

BOTTLE 75CL

RANGE

MIRABEAU
EN PROVENCE

VARIETIES

62% Grenache, 21% Syrah, 10% Cinsault,
7% Mourvèdre/Carignan/Rolle/Cabernet
Sauvignon/Tibouren/Ugni Blanc

ORIGIN

Côtes de Provence

SOIL

Clay & Limestone

SITE

A careful selection from the most favoured terroirs of the Côtes de Provence, majoring on parcels from around the Sainte-Victoire mountain range, where the cool night temperatures and limestone soils produce pronounced minerality. Complemented with selections from the « Golden Triangle » around the foothills of the Maure Mountains and the upper Var that will add aromatic complexity and length.

VINIFICATION

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

TASTING NOTES

A barely there peach-tinted rosé. Fragrant citrus and exotic fruit on the nose, leading with pink grapefruit, papaya and vineyard peach. On the palate, floral notes and a nice tension, with a clean minerality underpinning this precise style. A mouthwatering wine, perfect for festive moments and an elegant gastronomic partner to finer food.

FOOD PAIRING

Grilled sea bream with lemon zest and fennel, tataki of wild salmon, beef tagliata, matcha tea ice cream

ANALYSIS

Alcohol 12.8% | pH 3.35 | RS <1g/l



— MAISON —
MIRABEAU



MAISONMIRABEAU.COM