

MAISON MIRABEAU

Vault X Maison Mirabeau Rosé Vermouth

Bottle 75cl

RANGE	MIRABEAU ^{Atelier}
ORIGIN	UK
DISTILLATION	Handcrafted in small batches in temperature controlled stainless steel tanks, the botanicals are individually macerated for varying lengths of time (up to two weeks) in neutral spirit to extract their delicate flavours. The key botanicals are then blended with Mirabeau Rosé wine and fresh botanicals of lemon peel, grapefruit peel and thyme are steeped for the final few hours to add a top layer of fresh citrus and herbaceous thyme. Finally the blend is further fortified with grape spirit and sweetened with a touch sugar syrup for a balanced finish.
BOTANICALS	Infused botanicals: Wormwood, Cassia, Pink Pepper, Grapefruit, Lemon Leaf, Fig, Rose bud, Rose petal, Hibiscus, Lavender, "Herbes de Provence": Thyme, Rosemary, Bay, Fennel seed and Tarragon. Fresh botanicals: Lemon Peel, Grapefruit Peel and Thyme
TASTING NOTES	Inspired by the flavours of the South of France, gentle sweet notes from the fig, lemon leaf, rose petal and pink pepper embrace the palate, followed by a long gentle bitter finish carefully balanced with notes of lavender, rosemary and thyme. Delicious sipped as it is, over ice or tall with tonic.
SIGNATURE SERVE	This elegant rosé vermouth is a delicious aperitif in it's own right served over ice as well as the perfect partner to Mirabeau's Dry Rosé Gin for a true Rosé Negroni.



ANALYSIS 17% ABV

5 Cours Gambetta, 83570 Cotignac, France

www.maisonmirabeau.com @maisonmirabeau

