

Forever Summer ROSÉ 2023

BOTTLE 75CL

RANGE

MIRABEAU

VARIETIES

45% Caladoc, 37% Syrah, 5% Cinsault,
4% Rolle, 3% Carignan, 6% Clairette/
Cabernet Sauvignon/Merlot/Colombard

SITE

This cuvée originates from parcels located in proximity to the Sainte-Victoire mountain range, facing various orientations, with a big diurnal range in summer. The limestone and argillaceous sandstone dominated soils bring good acidity and freshness to this premium IGP wine.

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-coloured rosé. A vibrant nose, dominated by red fruit like raspberry and cassis, but also some peach. Pink grapefruit and kaffir lime provide a gentle citrus hit. Some nice complexity on the palate, which remains sprightly with plenty of freshness. Great for sophisticated easy drinking.

FOOD PAIRING

Seafood pizza, chargrilled octopus, burrata with pistachio pesto, citrus salad with fresh thyme

ANALYSIS

Alcohol 12.4% | pH 3.35 | RS 1.7g/l

ORIGIN

Indication Géographique Protégée
Méditerranée

SOIL

Clay & Limestone



— MAISON —
MIRABEAU



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