

# Prêt-à-Porter ROSÉ 2023

CAN 250ML - Organic & Vegan

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## RANGE

MIRABEAU

## VARIETIES

44% Caladoc, 38% Grenache,  
7% Cinsault, 11% Syrah/Rolle/  
Cabernet Sauvignon/Merlot

## ORIGIN

Indication Géographique Protégée  
Méditerranée

## SOIL

Clay & Limestone

## SITE

Parcels are located at 200-400m of altitude, with predominantly limestone and clay soils, with a high diurnal range bringing rich aromas and freshness to this cuvée.

## 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 pretty nose with stone fruit, majoring on peach and apricot, followed by a delicate floral note, garrigue and a hint of small red fruit. Vivacious on the pallet, with a nice grip and a citrus fresh finish. A lovely wine for all relaxed occasions and al fresco moments.

## FOOD PAIRING

Chicken pad Thai, empanadas, Ceasar salad, melon and watermelon fruit salad with lime zests

## ANALYSIS

Alcohol 12.49% | pH 3.36 | RS <1g/l



MAISON  
MIRABEAU



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