Pure ROSÉ 2024

BOTTLE 75CL

RANGE

MIRABEAU
EN PROVENCE

ORIGIN

Côtes de Provence

VARIETIES

58% Grenache, 18% Syrah, 16% Cinsault
8%: Rolle, Carignan, Cabernet Sauvignon, Mourvèdre

SOIL

Limestone pebbles, clay & sand

SITE

Hailing from the vineyards on the coveted south side of the Sainte-Victoire mountain, with pebbly limestone soils and a large diurnal range, renowned for the airy freshness this climate imparts to their accomplished rosés. Enhanced by elements from vineyards in the central Var, adding length and complexity.

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. Vegan-friendly.

TASTING NOTES

A pale rosé with peachy reflections. The nose reveals white fruits, reminiscent of sun-kissed vineyard peaches, accompanied by herbaceous Provençal garrigue and a hint of mint. This evolves into a burst of vibrant orange and zesty clementine. On the palate, a silky texture is complemented by a mouthwatering mineral note, perfectly reflecting its provenance.

FOOD PAIRING

A seafood superstar, this elegant rosé is perfect for dishes like grilled John Dory or fresh sashimi. It also pairs nicely with fine red meats or vegetarian dishes such as marinated tofu and chopped vegetable salad. Desserts like matcha ice cream or a crispy apple tarte make an excellent match for this refined rosé.

ANALYSIS

Alcohol 12.8% | pH 3.41 | RS <1g/l | Acidity 3.64 g/L H2SO4

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