

X ROSÉ 2024

BOTTLE 75CL - Vegan

RANGE

MIRABEAU
EN PROVENCE

VARIETIES

36% Grenache, 20% Syrah, 10% Cinsault, 7.5% Cabernet Sauvignon, 7% Grenache Blanc
19.5%: Sémillon, Rolle, Ugni Blanc

ORIGIN

Coteaux d'Aix-en-Provence

SOIL

Sand, silt & limestone

SITE

The provenance of this cuvée plays with the most captivating micro-terroirs within this second Provence appellation. Higher altitude parcels are carefully selected to bring elegance and tension to this rosé. It finds its perfect counterpart in elements closer to sea level, with vines exposed to the coastal breeze. Here, the blend gains complexity and a luxurious depth.

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 peach-hued rosé with a nose of grapefruit and orange, with hints of white flowers (jasmine), and juicy stone fruits. The palate is vibrant with a beautiful length and freshness.

FOOD PAIRING

This elegant rosé beautifully complements a grilled octopus salad or a delicate Dover sole meunière, and pairs perfectly with lettuce wraps filled with marinated tofu or a mandarin sorbet.

ANALYSIS

Alcohol 12.97% | pH 3.43 | RS <1g/l | Acidity 3.42g/L H2SO4



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