

# MIRABEAU

## Azure Rosé 2019

AOP Côtes de Provence

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| <b>ORIGIN</b>        | Côtes de Provence   |
| <b>VARIETIES</b>     | 90% Grenache, 10% Cinsaut   |
| <b>SITE</b>          | 400m altitude   |
| <b>SOIL</b>          | Clay and limestone  |
| <b>YIELD</b>         | 55 hl/hectare   |
| <b>VINIFICATION</b>  | Night harvested followed by gentle direct pressing, partial cold maceration and temperature controlled fermentation. The wines are protected by inert gas from vineyard to bottling.  |
| <b>TASTING NOTES</b> | A silky raspberry pink colour, Azure is an accomplished Rosé with a natural freshness. Displaying a refined nose of small red summer berries, notes of blackberry and blackcurrant will be dancing in your mouth, leading to a round and lasting finish. A pretty aperitif, but also a handsome partner to many foods, including grilled meats and desserts with chocolate and fruit. |
| <b>PERFECT DISH</b>  | Grilled salmon, kumquat salsa and miso-glazed aubergine.  |
| <b>ANALYSIS</b>      | Alcohol 13% / pH 3.32 / RS <1g/l  |

