

MIRABEAU

Azure Rosé 2019

AOP Côtes de Provence

ORIGIN	Côtes de Provence
VARIETIES	90% Grenache, 10% Cinsaut
SITE	200m altitude
SOIL	Clay and limestone
YIELD	55 hl/hectare
VINIFICATION	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.
TASTING NOTES	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.
PERFECT DISH	Grilled salmon, kumquat salsa and miso-glazed aubergine.
ANALYSIS	Alcohol 13% / pH 3.32 / RS <1g/l

