

# MIRABEAU

## Classic Rosé 2019

AOP Côtes de Provence

<b>ORIGIN</b>	Côtes de Provence
<b>VARIETIES</b>	60% Grenache, 25% Syrah, 15% 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 luminous pink colour with lavish aromas, expressive red summer fruit remains the essence of this bestselling rosé. Mirabeau Classic has a beautiful concentration, with raspberry, strawberry and redcurrant flavours taking centre stage, all finely balanced by refreshing acidity. A perfect aperitif for an alfresco moment, it's also structured enough to accompany flavoursome food. Feel free to drink it as we do in Provence, anytime and with almost anything!
<b>PERFECT DISH</b>	Smoked duck salad with fresh cherries, arugula and toasted pine nuts.
<b>ANALYSIS</b>	Alcohol 13% / pH 3.42 / RS <1g/l

