

# MIRABEAU

## Etoile Rosé 2019

AOP Côtes de Provence

<b>ORIGIN</b>	Côtes de Provence
<b>VARIETIES</b>	90% Grenache, 10% Cinsaut
<b>SITE</b>	250m 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>	An alluring bright colour of pale lychee, Etoile is the limited edition star of the Mirabeau range. A gastronomic Rosé with an expressive nose, revealing rich aromas of peach and pear, aptly complemented by a delicate citrus note. A wine to relish, savouring the lovely minerality brought by its higher elevation terroir. Made to be drunk with delicious food, this wine partners beautifully with grilled fish and meat, as well as creamy cheeses and desserts.
<b>PERFECT DISH</b>	Mascarpone and passion fruit mille-feuille with fresh orange segments.
<b>ANALYSIS</b>	Alcohol 13% / pH 3.32 / RS <1g/l

