

MIRABEAU

Forever Summer

Vin de France 

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| ORIGIN | South of France |
| VARIETIES | 50% Grenache, 30% Syrah, 15% Carignan, 5% Caladoc |
| SITE | 150m altitude |
| SOIL | Clay and limestone |
| YIELD | 80 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 beautiful pale pink Rosé with luminous colour and a delightful nose of wild strawberry and citrus aromas. The Forever Summer signature style is easy drinking with a myriad of red summer fruits, a well integrated acidity and a soft finish. A lovely lighter Rosé for most occasions and a good partner to many foods, vegetarian cuisine and salads. |
| PERFECT DISH | Roasted beetroot and mango carpaccio, with raspberry and balsamic dressing. |
| ANALYSIS | Alcohol 11% / pH 3.4 / RS <1g/l |

