

MIRABEAU

La Folie Rosé

Vin de France

ORIGIN	South of France
VARIETIES	40% Cinsaut, 35% Syrah, 20% Grenache, 5% Collombard
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, Methode Charmat with quality base wines. The wines are protected by inert gas from vineyard to bottling.
TASTING NOTES	A beautiful ballet slipper pink, with a delicate sparkle and a nose of small red berry fruits, fresh pink grapefruit notes and a hint of exotic pineapple. On the palette wild strawberry and raspberry flavours balanced by citrus flavours carry the beautiful signature of Rosé wines from the South of France. La Folie is the perfect aperitif, as well as a delightful accompaniment to many desserts and a brilliant wine for all happy occasions.
PERFECT DISH	Grilled peach, honey, thyme and ricotta crostini.
ANALYSIS	Alcohol 11.5%/ pH3.10 / 9 bar / RS 7g/l

