

MIRABEAU

PAP Rosé 2019

IGP Méditerranée

ORIGIN	Mediterranean
VARIETIES	80% Grenache, 10% Cinsaut, 10% Syrah
SITE	300-400m 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 luminous pale pink colour, with a charming nose of ripe cherry and raspberry, balanced by the subtle acidity of redcurrant. The taste experience is pleasantly summer fruit forward, with a light structure and a lovely freshness. A simply delicious Rosé, perfect to enjoy on the go and alfresco. Great with salads, picnics, street-food, roast chicken, fish, Mediterranean dishes, aromatic food.
PERFECT DISH	Cumin and coriander falafels with tahini dressing and pomegranate.
ANALYSIS	Alcohol 13% / pH 3.36 / RS <1g/l

