

MIRABEAU

EN PROVENCE

Azure Rosé 2018

AOC Côtes de Provence

ORIGIN	Côtes de Provence
VARIETIES	Syrah 50%, Grenache 40%, 10% Cinsault
SITE	200m Altitude
SOIL	Clay and limestone
YIELD	55 hl/hectare
VINIFICATION	Vin de pressurage, short maceration, chilled settling and temperature controlled fermentation
TASTING NOTES	A delicate pink, with a nose of expressive small red berry fruits and fresh citrus notes . Mirabeau Azure has a fine concentration, with wild strawberry and raspberry flavours taking centre stage, balanced by a fresh citrus acidity and leading to a sumptuous finish. This is a refined and silky wine, perfect as an aperitif and evocative of carefree moments spent by the French Riviera; Azure is also a versatile and complementary partner to many cuisines.
FOOD PAIRINGS	Salads, roast chicken, seafood, Mediterranean dishes, aromatic and spicy food.
PERFECT DISH	Salmon Carpaccio, with citrus dressing, fresh pink pepper and finely chopped fennel salad.
ANALYSIS	Alcohol 12.7% / pH3.45 / RS 0.8g/l

