



Mirabeau La Folie Rosé

Indication Géographique Protégée

REGION	Luberon
AVAILABILITY	48,000 bts
VARIETIES	Syrah and Grenache
SOIL	Sand and limestone
VINIFICATION	Vin de pressurage, short maceration, chilled settling and temperature controlled primary fermentation. After the addition of sugar and yeast the second fermentation occurs in pressurised, stainless steel tanks, with the wine staying on the fine lees for a minimum of 6 weeks.
TASTING NOTES	A gorgeous bottle of ballet-pink Provence rosé with a delicate effervescent sparkle. The nose offers up a fresh, soft scent of strawberry and raspberry with hints of gooseberry and blackcurrant. The mousse is mouth filling and fine. Flavours of red berries, grapefruit with a little spice and a lovely long finish. Delicious and refreshing.
SERVING SUGGESTIONS	Aperitif, seafood tapas, salads.
ANALYSIS	Alcohol 12.3% / pH 3.21 / Dosage 9g/l