

# MIRABEAU

## EN PROVENCE

## Pure Rosé 2018

Appellation Côtes De Provence Protégée

ORIGIN	Côtes de Provence
VARIETIES	Grenache (60%), Syrah (40%)
SITE	300-400m altitude
SOIL	Clay and limestone
VITICULTURE	Certified Sustainable
YIELD	50-55hl/hectare
VINIFICATION	Vin de pressurage, short maceration, chilled settling and temperature controlled fermentation
TASTING NOTES	An ethereal pale-pink colour with silver reflections, this wine honours its name with beautiful clarity and a delicate floral nose with citrus aromas, in particular pink grapefruit. Mirabeau Pure's hallmark is a pronounced mineral structure enveloped by elegant wild strawberry and citrus flavours, with a refreshing and refined character. A lingering, beautiful finish will leave you wanting a second glass of this perfect example of good winemaking from Provence. A lovely bottle for any occasion that calls for something a little special or as a gastronomic partner to delicate food.
FOOD PAIRINGS	Salads, canapés, grilled white meats, fish and shellfish, sushi and Asian cuisine, fine vegetarian foods.
PERFECT DISH	Melon, air dried ham and roasted pine kernel salad with fig and olive dressing.
ANALYSIS	Alcohol 12.6% / pH 3.47 / RS 0.8g/l



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FINE WINE

Est. 1997

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