



## Mirabeau Etoile Rosé 2016

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	A stunning lychee coloured rosé with crystalline nuances, this wine is almost celestially sublime. Etoile presents beautifully on the nose, defined by the delicate aromas of white peach, elegant citrus and the merest hint of fresh pineapple. This thoroughly well crafted wine is appealingly silky and round with notes of ripe apricots and a concentrated, lingering finish. This latest addition to the Mirabeau range is for moments of unadulterated enjoyment and the perfect accompaniment to fine food.
FOOD PAIRINGS	Food pairings: Salads, canapés, fine grilled meats, fish and shellfish, sushi and Asian cuisine, vegetarian dishes, as well as deserts.
PERFECT DISH	Slow-cooked chicken Forestière with truffle shavings and fondant potatoes.
ANALYSIS	Alcohol 13.38% / pH 3.29 / RS 0.8 g/l