

Mirabeau

Etoile Cote de Provence, Mirabeau Organic 2023



ROSÉ STILL
WINE



FRANCE



PROVENCE



ORGANIC



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Luminous pale peach, silver hints. Aromas unfold: lychee, pomelo, bergamot, freesia, orange flower. Flint, wet pebbles for mineral touch. Palate: rich, harmonious; yellow stone fruit balanced with citrus acidity. Mineral, saline finish with depth. Uncommon, gastronomic Rosé to savor

VINIFICATION

Night harvested followed by gentle direct pressing, partial cold stabulation and temperature controlled fermentation.

FOOD MATCHING

Etoile remains a multi-talented gastronomic Rosé that will pair beautifully with, salmon fillet with rasel-hanout butter or a vegetable and tofu curry. It will also work nicely with creamy cheeses and fruit based desserts.

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|-----------------|---|
| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 12.5% |
| GRAPE VARIETIES | Grenache (70%), Cinsault (20%), Syrah (10%) |
| CLOSURE | Agglomerate Cork |
| SKU CODE | L0296123 |
| EXPRESSION | Delicate & Light Rose |
| COUNTRY | France |
| REGION | Provence |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegetarians |
| CLOSURE | Agglomerate Cork |
| PH | 3.31 |
| TOTAL ACIDITY | 3.79g/l Tartaric |
| RESIDUAL SUGAR | 0.4g/l |
| SKU | L0296123 |