

Mirabeau

La Folie

[Image not available]



TASTING NOTE

Pale lychee hue, hinting coral. Elegant bubbles. Fragile yet fruity, unveiling pineapple, peach, passion fruit, and oats aroma, woven with subtle cardamom honey. Lush, lively acidity with balanced sweetness. Peach, orange zest notes deepen the taste. Ideal for lavish brunches and festivities.

VINIFICATION

The base wines are fermented according to the Charmat method at low temps for optimum integration and delicacy of the bubbles. The sparkling wine is left on fine lees before being finished to add complexity, followed by a pressurised bottling. This shorter sparkling wine method helps conserve the typical profiles of the young and aromatic rosé wines.

FOOD MATCHING

Fresh fruit salad, cherry panacotta or smoked salmon on cucumber canapés.

SIZE	75cl
VINTAGE	NV
ABV	12%
GRAPE VARIETIES	Cinsault (40%), Syrah (35%), Grenache (20%), Colombard (5%)
CLOSURE	Agglomerate Cork
SKU CODE	L03061NV
EXPRESSION	Dessert/ Sweet
COUNTRY	France
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Agglomerate Cork
PH	3.39
TOTAL ACIDITY	3.88g/l Tartaric
RESIDUAL SUGAR	3.1g/l
SKU	L03061NV