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### PRODUCER PROFILE

Estate owned by: Stephen & Jeany Cronk  
Winemaker: Guillaume Cordonis  
Estate founded: 2010  
Region: Provence  
Country: France

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## Mirabeau Pure Rosé 2022

### WINE DESCRIPTION

Lovingly referred to as 'Provence in a Glass', Mirabeau's flagship rosé wine was inspired by long, languid days on the Côte d'Azur.

Sourced from the famed higher elevation wine growing areas below the Mont Sainte-Victoire, bringing the minerality and freshness typical of this microclimate with its poor limestone soils and low night time temperatures. Complementary blending elements are added from the "Golden Triangle" at the foothills of the Maure Mountain range, where the maritime and continental climates converge, bringing length and aromatic power from this area with richer clay and sandstone soils.

Night harvested followed by gentle direct pressing and partial liquid maceration (stabulation), before temperature controlled fermentation. The wines are protected with inert gas throughout the winemaking process.

### TASTING NOTES

Very pale pink in colour, with peachy reflections. On the nose, an instant burst of white peach, pear, zesty grapefruit and pomelo. Powerful but refined thiol components, which are carefully balanced. On the palate, small red berries precede vibrant citrus notes. Bright and mouthwatering with a lasting, mineral finish. A superbly crafted and seductive rosé for a myriad of occasions.

### FOOD PAIRING

This seafood superstar pairs excellently with tuna tataki, grilled scallops, or a burrata and citrus salad with grilled fennel. Also beautiful as an aperitif with a few salty nibbles.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Côtes de Provence AOC
Soil composition:	clay and limestone
Elevation:	328 - 1312 feet
Exposure:	multiple
Harvest time:	beginning of September
Average Wine Age:	20 to 45 years
Sustainability Certification:	Practices (not certified)

### WINEMAKING & AGING

Varietal composition:	58% Grenache, 19% Syrah, 16% Cinsault, 3% Mourvèdre, 3% Carignan, 1% Rolle
Fermentation container:	stainless tank
Fining agent:	bentonite and pea proteins
Total SO <sub>2</sub> :	<150 mg/L

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.43
Residual sugar:	<1 g/L
Acidity:	5.21 g/L