



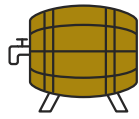
Mimi En Provence



Grapes Varieties: Grenache 50% Cinsault 45% Syrah 5%



Terroir: AOP Côtes de Provence is the most extensive Provençal appellation. With a certain diversity of terroirs, the entire area is subject to the Mediterranean climate of Provence.



Vinification: Vinification based on classic rosé standards: pneumatic presses, filtration, temperature control.



Tasting: Pale pink slightly coloured. Floral and powdery notes on the nose with fruity aromas of yellow fleshy fruit. The mouth is elegant with a fresh acidity. Nice length.



Food & Wine pairing: Best served at a temperature of 8 - 10°C. This *Mimi rosé* will accompany perfectly tapas, fish or grilled meats. We shall also appreciate it in aperitif.

Packaging:

Bourgogne Tastevine Bottle
Cases of 6 or 12 bottles.
Gencod : 3 334 861 003 205