



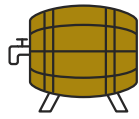
## Mimi En Provence



**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  
Vinolok