

CHATEAU FERRY LACOMBE

MIRA ROSÉ 2015



Description:

Mira Rose is a soft pink-rose color, with lychee highlights. The nose is delicate, opening to a red berry and candy aromas. It is fresh on the palate, developing lemon and mandarin aromas as it opens up. This is a well-balanced rose.

Winemaker's Notes:

The grapes, coming from “sustainable practice” vineyards planted in clay-limestone terroir, are harvested at night in low temperatures, in order to limit the loss of color. They undergo systematic sorting and are vinified between 15° C and 16° C in temperature-controlled vats. Malolactic fermentation is blocked to preserve the wine's natural acidity.

Serving Hints:

This wine is ideally served by itself as an aperitif, but is also excellent with white meats, such as chicken or pork, grilled fish and mixed salads, and pairs well with many light, summery meals.

PRODUCER:	Chateau Ferry Lacombe
COUNTRY:	France
REGION:	Mediterranean PGI
GRAPE VARIETY:	60% Grenache, 20% Cinsault 20% Vermentino
RESIDUAL SUGARS:	1.3 g/l
TOTAL ACIDITY:	3.15 g/l
PH:	3.4

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	34.8	12.8	9.84	13.00	5X14	3 300770091954

