

CHATEAU FERRY LACOMBE

MIRA ROSÉ 2017



Description:

Mira Rose 2017 is a soft pink-rose color, with light raspberry nuances. The nose is fruity, with strong red berry aromas. The palate starts with red berry and crushed strawberry. The palate is round and fresh with citrus notes and deliciously fruity notes that “recall the sweets of childhood”.

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 57° F and 64° F 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:	80% Grenache, 10% Caladoc, 10% Grenache Blanc
RESIDUAL SUGARS:	0.5 g/l
TOTAL ACIDITY:	2.87 g/l
PH:	3.55

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	13.5%	36.37	12.80	9.84	13.00	5X14	3 300770091954

