

**MIRAMAR ORGANIC**  
AOP FRONTON – NÉGRETTÉ  
FRESH & FRUITY ROSÉ WINE



Lionel Osmin & Cie

LE SUD-OUEST... VIVRE, BOIRE ET MANGER.



**PROFILE:**

We have always been lucky to be able to have beautiful sunset summer evenings close to the ocean... It is during those late hours of the afternoon, when the heat of the sun slowly decreases, that we feel the entire smoothness of the Atlantic Ocean, here in South West of France, on the Basque coast. These are the moments when we enjoy the perfect match between the sea and the sun. Coming back from the beach, we always saw the Art-Déco hotels and therefore, we wanted to express this mix of gentleness and carelessness into this wine. The Négrette is one of the best grape varieties in the South West to make balanced rosés. It is one of the least acidic grapes and brings freshness and smoothness to this Atlantic wine.

**WINEGROWING:**

- Grape variety: 100% Négrette
- Climate: mainly oceanic influences with some Mediterranean touches in mid-summer.
- Terroir: produced in Chateau Laurou, organic estate since 2012. He is located between the Tarn and Garonne Rivers and these alluvial soils are deep and have good hydric reserves to help the Négrette grapes to ripe without suffering the heat in August. 20q year old vines.

**WINEMAKING & AGEING:**

A precise plot selection before starting the harvest. Mechanical harvest during the first 15 days of September. The grapes are instantly pressed while trying to reduce maceration as much as possible in order to keep a light colour. Cold fermentation to preserve the aromatic potential of the grapes. Early bottling at the beginning of the spring.

**TASTING NOTES:**

Pale rose colour. The nose is dominated by little red fruits and a touch of floral notes. Full-bodied and expressive on the palate, with a pleasant acidity that comes balancing and giving freshness to the wine. We find the same aromas of the nose, but some lactic notes are added giving this smooth feeling on the palate. The finish is both long and complex. A really nice gastronomic wine

**SERVING & PAIRING:**

- Service temperature: 8 °C
- Ageing potential: 1 year
- Food pairing: aperitif, salads, tomatoes with mozzarella, grilled fish, Italian cuisine, Asiatic cuisine, red fruit desserts...



EAN: 3760201501542  
Weight: 1.4 kg  
NOMACORC  
Dim: 300 x 85 ø mm



EAN: 23760201501546  
Dim: 295 x 195 x 310 mm



EUR (80 x 120 cm)  
5 layers x 16 cs = 80 cs  
Weight: 720 kg / Height: 1.7 m

6 BT

Bt orientation: ↑  
Weight: 8.75 kg

VMF (100 x 120 cm)  
5 layers x 20 cs = 100 cs  
Weight: 900 kg / Height: 1.7 m



EAN: 13760201501549  
Dim: 400 x 305 x 315 mm



EUR (80 x 120 cm)  
4 layers x 6 cs = 24 cs  
Weight: 431 kg / Height: 1.4 m

12 BT

Bt orientation: ↑  
Weight: 17.4 kg

VMF (100 x 120 cm)  
5 layers x 9 cs = 45 cs  
Weight: 800 kg / Height: 1.7 m