

M I R A V A L

THE ART OF ROSÉ



APPELLATION

A.O.P Côtes de Provence

VARIETALS

Cinsault, Grenache, Syrah, Rolle

TERROIR

Issued from the Château's best parcels (Muriers, Longue, Romarin), and from selected parcels in the best terroirs of Provence. Clay & Limestone vineyard, partially in terraces located at an average of 1200 feet above sea level. Miraval's cold air pulling valley offers greater diurnal temperature variation.

VINIFICATION

The grapes are harvested exclusively in the morning and sorted twice. Destemming. 'Pressurage direct' for Cinsault, Grenache and Rolle. The Syrah is vinified partially using the «saignee» method. Vinified in temperature - controlled stainless steel vats (95%) and in barrels (5%) with batonnage.

TASTING NOTES

MILLÉSIME 2021

Attractive bright and translucent colour, a typical Provencal pale pink. The nose immediately reveals all the elegance of this Miraval Rosé with its superb aromatic bouquet delicately combining fresh fruit, freshly cut currants and roses, seasoned with a zest of lemon. The refinement continues on the palate with an ample, rich and gourmet texture, perfectly balanced by the natural acidity and minerality with saline and limestone notes specific to Miraval which continue in a long finish. A typical Miraval vintage with signature flavours..