

M I R A V A L

THE ART OF ROSÉ



APPELLATION

A.O.P Côtes de Provence

VARIETALS

Cinsault, Grenache, Syrah, Rolle

TERROIR

Clay & Limestone vineyard, partially in terraces located at an average of 350 meters. Cool climate for the area with big temperature swings between night and day.

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 2023

Magnificent bright rose-gold colour with silver undertones. Very elegant, the nose reveals a superb intense and delicate aromatic bouquet, mixing notes of hibiscus and amaryllis with a gourmet nature offering delicious aromas of vine peaches.

The sophistication continues on the palate with a beautiful tension, an ample, fleshy, silky texture, a very nice balance, and gourmet aromas of crunchy fruit combined with the minerality of saline and limestone notes. The finish is outstanding, full of length.