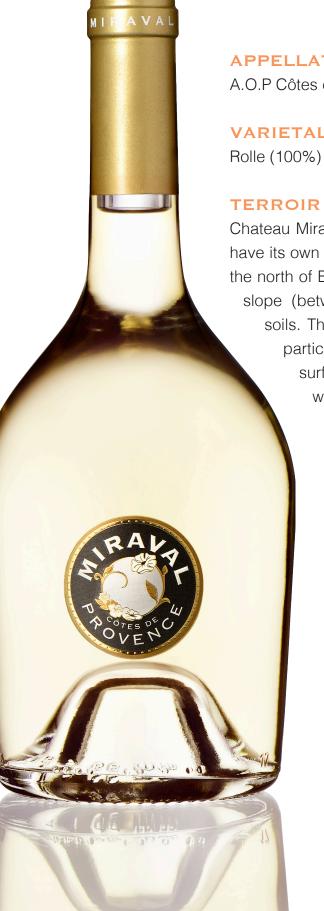
## RAVAL PROVENCE



**APPELLATION** A.O.P Côtes de Provence

VARIETALS

Chateau Miraval is one of the only estates in Provence to have its own private valley on the Commune of Correns to the north of Brignoles. The vineyard is planted on a gentle slope (between 5% and 9%) on clay and limestone soils. The sub-soils are known as Keuper marl. This particular clay is known to have a low internal surface area and is particularly adapted to great white varietals.

## **TASTING NOTES** MILLÉSIME 2024

Seductive, clear pale-gold colour, with golden reflections. Very delicate, the nose is particularly expressive and floral, dominated by notes of white flowers and acacia, before evolving towards aromas of citrus fruit such as lemons and fresh almonds on the finish. Ample, round and soft, the palate reveals tasty aromas of citrus fruit - grapefruit and yuzu -, highlighted by notes of white flowers. The long saline finish brings great freshness to this very elegant wine.