

M I R A V A L

THE ART OF ROSÉ



APPELLATION

A.O.P Côtes de Provence

VARIETAL

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 2017

Pretty pale color, petal pink, elegant with shiny reflections. This 2017 presents a very beautiful and intense aromatic expression of fresh fruit and spring flowers. In the mouth, the acidity is refreshing; a great elegance and a nice balance dominate, with a saline finish.