

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 2024

Sublime pale pink gold colour with silver highlights. Very elegant, the nose reveals a magnificent intense and delicate aromatic bouquet, mixing notes of hibiscus and amaryllis with a gourmet core with aromas of peaches. The refinement continues on the palate with a beautiful tension, a full and silky texture, a very nice balance and gourmet aromas of crunchy fruit underlined by a beautiful minerality with saline and calcareous notes. The finish is superb with great length, between freshness and delicacy.