MIRAVAL

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 2025

An elegant, bright, and clear pale-pink colour with silvery undertones. The nose is refined and elegant, revealing a superb aromatic bouquet, blending floral notes with tangy hints of grapefruit and white peaches. The palate is ample, fresh, and luscious, offering vibrant aromas of white-fleshed fruit punctuated by saline and lemony notes that underscore its freshness and impart a beautiful minerality.