

M I R A V A L

THE ART OF ROSÉ



APPELLATION

A.O.P Côtes de Provence Sainte-Victoire

VARIETALS

Grenache, Cinsault, Syrah

TERROIR

The terroir of Saint-Victoire is made up of limestone clay parcels on slopes looking down over the Upper Arc Valley, on two opposing hillsides south of the Sainte Victoire and north/north-west of the Aurélien mountains. The Mediterranean climate offers exceptional sunshine exposure and a strong Mistral wind, with thermal amplitude that is magnified by the more continental character of this terroir compared to the Arc Valley. These conditions enable the grapes to ripen to perfection, and naturally maintain perfect balance between freshness and acidity.

VINIFICATION

For this parcel selection wine, the grapes were picked at night to preserve all the freshness of the fruit. Vinification then took place in controlled temperatures, always with the objective of preserving the freshness of the aromas, before short ageing on fine lees.

TASTING NOTES

MILLÉSIME 2024

Elegant, pale pink colour, clear and bright. Particularly refined, the nose opens with notes of very fresh peaches and melons, before evolving towards more complex aromas of lychees and cherry blossom. Perfect balance between the deliciousness and the freshness typical of the limestone terroir of Sainte-Victoire, the palate is fleshy, ample and complex, offering tasty aromas of peaches, apricots and lychees before a long, smooth and saline finish, all in freshness.