

M I R A V A L

THE ART OF ROSÉ

Miraval, Studio by Miraval, IGP Méditerranée, Blanc, 2022



THE VINTAGE

The mild and little rainy winter, followed by a mild and dry spring, without any frost, allowed to maintain a perfect sanitary state of the vines throughout the vegetative cycle, avoiding fungal diseases. The summer that followed was exceptional, particularly hot and dry, without a drop of water. Thanks to our good mastery of the vegetation cover, we protected our vines from the heat and avoided water competition. Harvest started early, on September 5th in superb weather conditions. The grapes, of exceptional quality, were harvested very early in the morning in order to preserve all their freshness and purity, the two timeless markers of Miraval's signature. The beauty of the grapes kept its promise in the cellar, giving straightforward wines with great minerality, with an excellent acidity/alcohol balance, superb colour and remarkable aromatic intensity, blending magnificent notes of red fruit and citrus.

TERROIR

Studio by Miraval white is a tribute to Rolle which is The main local white grape variety.

AGEING

The Rolle is vinified in tulip-shaped concrete vats with a rounded bottom. This ovoid shape creates a natural convection movement that suspends the lees creating the same effect as a batonnage. This results in a wines that keep their fruitiness and acidity but also gives texture and body.

VARIETAL

Rolle

TASTING

Seductive pale-green gold-colour with subtle silvery shiny reflections. With great finesse, the very floral nose offers delicate notes of broom, blackcurrant buds and white flowers. All in balance and freshness, the palate reveals the same seductive aromatic range with a beautiful tension and a character reminiscent of the minerality of the terroir of Miraval, and a superb long finish with saline notes.

