

MIRAVAL

THE ART OF ROSÉ

Miraval Côtes de Provence Rosé - 2022

Miraval rosé is a wonderful blend of fruits aromas and freshness, made on an exceptional terroirs in Provence.



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.

LOCATION

Issued from a selection of vineyards close to the village of Correns, just north of Brignoles in the heart of Provence.

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.

AGEING

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.

VARIETALS

Cinsault, Grenache, Rolle, Syrah

TASTING

Sublime bright, translucent colour of a very pure pale-pink with shiny reflections. The nose immediately reveals the elegance of Miraval Rosé with its superb, very delicate aromatic bouquet subtly combining fresh fruit, citrus notes and white flowers. The finesse continues on the palate with a full, rich and complex texture, gourmet aromas of white peaches and a great tension, perfectly balanced by natural acidity and minerality with saline and limestone notes, specific to the Provençal terroir. The finish is superb, with great length and slightly iodized saline notes. A typical Miraval vintage with signature flavours.

