

M I R A V A L

THE ART OF ROSÉ

Miraval Côtes de Provence Blanc - 2025

This wine is fleshy and mineral at the same time with aromas of white-flesh fruit, small peaches and almonds. A balance which gives this wine a unique sensation.



THE VINTAGE

In Provence, 2025 was marked by several episodes of intense heat, with temperature peaks in August, which required great vigilance in the vineyards. Some plots suffered from hydric stress, while maturity was early, offering beautiful aromatic profiles. Smaller than the usual average, the berries proved particularly concentrated and expressive. While the average yield in the Mediterranean basin is expected to be slightly lower than in recent years depending on the sector, the quality of the grapes remains remarkable, with beautiful aromatic power combined with the freshness, characteristic of Provence wines.

LOCATION

Chateau Miraval is one of the only estates in Provence to have its own private valley on the Commune of Correns to the north of Brignoles. The vineyard covers two appellations: Coteaux Varois en Provence (at the north-west) and Cotes de Provence (at the East of the estate).

TERROIR

The vineyard is planted on a gentle slope (between 5% and 9%) on clay and limestone soils. The sub-soils are known as Keuper marl. This particular clay is known to have a low internal surface area and is particularly adapted to great white varieties.

AGEING

The grapes are hand picked in 35Kg crates and then sorted. Sorting. Gentle pressing. Low temperature fermentation. Ageing in demi-muids (600 litres) and barrique (225 litres) with bâtonnage (stirring of the lees) for 50% of the cuvee.

VARIETAL

Rolle

TASTING

A beautiful, clear, pale-yellow colour with golden highlights. Fresh and inviting, the nose is particularly expressive with notes of white flowers, lemons, and pink grapefruit. Full-bodied, round, and luscious, the palate opens with a fresh attack and offers delightful aromas of citrus and juicy fruit. A well-balanced wine, combining fruity richness with refreshing acidity.



FOOD PAIRINGS

- Grilled fish (dorade, bass, pollock) with a lemon wedge
- Lobster, prawns
- Warm goat cheese salad or burrata with tomatoes and basil
- Roast chicken with lemon and herbs
- Grilled vegetables or sautéed zucchini and eggplant
- Sheep's cheese or light tomme
- Apricot tart or fresh fruit salad

