

M I R A V A L

THE ART OF ROSÉ

Miraval Huile d'Olive Extra Vierge Biologique - 2021

PRESENTATION

Olive groves are part of the history of the Mediterranean region. At Miraval, the olive trees are cultivated in the purest tradition, on dry stone terraces which, by reflecting the sun, allow the olives to ripen perfectly. The olives from around the Chateau are blended with other 100% organic olives from high altitude terroirs which give the oil all its flavour and harmony.

THE VINTAGE

The weather in Spring was varied, with good flower budding followed by difficult fruit set, predicting a smaller harvest than average. The hot and particularly dry summer allowed to limit pest infection, such as the olive fly, and to start harvest serenely in perfect sanitary conditions. This began on October 26th, a date set on the basis of laboratory analysis to promote beautiful green fruitiness and maintain the specific aromatic profile of Miraval. The harvest turned out to be more generous than expected with a satisfactory quantity of 12 tons of olives. The harvest requires ancestral know-how and is carried out in a traditional way on an authentic terroir of terraces (dry stone terraces typical of the region). Depending on the variety of the olive, their precocity and the location, we harvest in three distinct areas: "Peyrefuguède"; the highest area of the estate at 200 meters above sea level, south facing for the Lucques, Caillon and Aglandau varieties. "Restanques"; south-west facing, where we have Cailletier, Caillon and Tanche varieties as well as the local Boursallus and finally the "Entrance"; located at the lowest part of the property at 150 meters above sea level, with mainly the Aglandau variety. The oil is then processed directly by our team at the property's mill, allowing us to control the organoleptic character and to guarantee its unique taste. The 2021 olive oil is of very good quality, with the same aromatic profile as the 2020 vintage. Delicate, smooth and not too fiery with superb persistent green fruitiness, it shows beautiful notes of pepper and artichokes with a long finish. A very fine vintage for this gastronomic olive oil.

LOCATION

An authentic terroir of "Restanques" (dry stone terraces typical of the region). We harvest in three distinct areas: Peyrefuguède, the highest area of the estate at 200 meters above sea level and south-facing for Lucques, Caillon and Aglandau varieties, the terraces of the Château facing south-west, for Cailletier, Caillon and Tanche varieties as well as the local Boursallus and finally at the entrance, located at the lowest part of the property at 150 meters above sea level, is mainly Aglandau variety.

TERROIR

Organic farming and the soil cultivation allow the terroir to remain supple, aerated and porous. The roots can sink-in easily and benefit from the diversity of the terroir, giving the oil a unique complexity and balance.

ELABORATION

Produced in the purest tradition, Miraval olive oil is extra virgin and comes exclusively from a first cold pressing.



Ingredients: Lucques, Caillon, Aglandau, Cailletier, Caillon, Tanche, la Boursallus locale, Aglandau

TASTING

The 2021 olive oil is very delicate, suave with a sustained green fruitiness. It develops beautiful peppery and artichoke notes with a long finish. A very fine year for our gastronomic olive oil, both in quantity and quality.

