

M I R A V A L

THE ART OF ROSÉ



Miraval Rosé Côtes de Provence - 2021

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

THE VINTAGE

The winter was dry and mild, followed by a wet and cold spring with a few episodes of frost, causing some damage. Despite this, flowering went perfectly well but with a limited quantity (-50% compared to the average). The hot and dry summer helped to preserve the perfect sanitary condition of the vines, with regular work of the soil to preserve freshness. An earlier harvest than usual took place in very good conditions between September 9 and October 1st. In the cellar, the excellent quality of the grapes allowed us to carry out vinifications with very little intervention. The wines are very promising, with good acidity, lots of minerality and delicious citrus notes.

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

Attractive bright and translucent colour, a typical Provencal pale pink. The nose immediately reveals all the elegance of this Miraval Rosé with its superb aromatic bouquet delicately combining fresh fruit, freshly cut currants and roses, seasoned with a zest of lemon. The refinement continues on the palate with an ample, rich and gourmet texture, perfectly balanced by the natural acidity and minerality with saline and limestone notes specific to Miraval which continue in a long finish. A typical Miraval vintage with signature flavours.

REVIEWS AND AWARDS

Wine Spectator

90/100

"Pure and chiseled in feel, with racy-edged white cherry, rose petal, jicama and jasmine notes backed by a lingering wet stone accent on the finish. This has length and subtleties that set it apart from the pack. Cinsault, Grenache, Rolle and Tibouren."

Wine Spectator, 22/04/2022

FAMILLE PERRIN

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



1/2

4WR81E



91/100

"Vivid orange-pink. Mineral-tinged red berries, orange zest and nectarine aromas show fine clarity and pick up a floral nuance with air. Juicy and focused on the palate offering sappy tangerine and strawberry flavors that deepen steadily and take on a spicy white pepper note through the back half. Finishes long, gently chewy and precise, with repeating red fruit and spice notes."

Vinous, 01/06/2022



92/100

"This is appetite-inducing rosé with generously layered flavors of dark cherry and bright currants. Its tannins are gentle and soft up front, then last through the finish, with an elegant, mineral bitterness that would pair with a mildly spicy, coconut-rich Thai fish curry."

Wine & Spirits, 01/06/2022



89/100

"Plump and rounded on the palate, Miraval's 2021 Cotes de Provence Rose follows that up with a mouthwatering, citrusy finish. It's a pretty standard Provence offering but executed at a high level, with attractive scents of crushed stone accenting peach, melon, and lime-like notes. Just who owns this wine estate may be in the hands of a French court, but the winemaking is firmly under the control of the Perrin family and reflects their high standards of quality."

Wine Advocate, 08/11/2022



92/100

"This is an impressive rosé, elegant with finely balanced fruit and texture. Citrus and raspberries shine through a taut structure. The aftertaste is crisp and fresh. Drink now"

Wine Enthusiast, 08/01/2022

