

# M I R A V A L

THE ART OF ROSÉ

## Studio Blanc by Miraval - 2025



### 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.

### 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.

### VARIETALS

Grenache blanc, Rolle

### TASTING

A pale, clear colour with a beautiful shiny reflections .Fresh and delicate nose with notes of fresh citrus, white flowers and white-fleshed fruit, enhanced by a subtle mineral touch. The palate opens with freshness, revealing aromas of white peaches and pomelos, complemented by a saline finish that brings length and a lovely freshness to the wine.

### FOOD PAIRINGS

Marinated courgette tagliatelle with olive oil and pink grapefruit, and borage flower.  
Kaffir lime hummus with smoked paprika.

### CLASSIC FOOD AND WINE PAIRINGS

Sea food, Shellfish, Fish

