

M I R A V A L

THE ART OF ROSÉ

Miraval Rosé 2013

A beautiful light pink color, fresh fruits aromas, a refreshing acidity. This is the interpretation Miraval is making about Provence's terroirs.

PRESENTATION

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

THE VINTAGE

In 2013 the winter was long and dry followed by a cold and wet spring and important climatic variations up until harvest. Thanks to a lot of hard work in the vineyard throughout the year, the grapes reached perfect maturity.

The 2013 vintage is characterised by a low yield but is very promising.

LOCATION

Issued from the Chateaus' best parcels (Muriers, Longue, Romarin), as well as 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

Beautiful pale pink colour.

An intense nose lead by white flowers, little red berries, freshly crushed strawberries and notes of ripe Morello cherries.

The mouth has a beautiful bouquet; round and soft with aromas of cherries, wild strawberries and a minerality representative of the Terroir giving the wine great freshness and a slight saltiness.

The wine has length and great balance between the fruit and the minerality with complex aromas of wild herbs, limestone and rich citrus fruit.

