

# M I R A V A L

THE ART OF ROSÉ

## Miraval Rosé 2012

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

After a contrasted spring, the 2012 vintage was marked by a hot and dry summer, which was an asset for a slow maturation of the grapes. The harvest was quite small with relatively low degrees and good acidity. The robe is pale, showing citrus, peach and rose aromas, and a nice balance.

### 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, Syrah, Rolle

### TASTING

Beautiful light pale pink color.

On the nose, fantastic bouquet with delicate aromas of white fruits, just-picked strawberries and floral notes.

The mouth is complex with raspberry and wild strawberry notes, wild herbs, citrus, wet-stones flavors. It has a refreshing acidity - thanks to the altitude of the vineyards - and a round, long and vibrant finish.

### REVIEWS AND AWARDS

#### Wine Spectator

90/100

"Refined and elegant, offering pure and concentrated flavors of dried red berry, tangerine and melon. The focused finish features flint and spice notes, with a hint of cream."

Kim Marcus, Wine Spectator, 15/06/2013



## VANITY FAIR

"The wine itself is very, very, very pretty. The color is kind of like fluorescent, Hello Kitty pink—some rosés get more coppery, but this is a very beautiful aesthetic. It's definitely thick and viscous—and we're drinking it a little bit warmer than it should be, which is interesting, because you can pick out the defects of the wine more easily when it's warmer.

With the nose, it has macerated wild strawberries, confectionary sugars, and strawberry or raspberry PEZ, like the candy. In taste, the varieties it's made of—grenache, etc.—make it slightly acidic on the palate. Not in a bad way, but it's definitely real and acidic, and firm. It's very pretty on the olfactories—rose petals and confectionary sugar—but a little rougher on the palate. But it's a very serious wine."

**Joe Bastianich, Vanity Fair, 13/05/2013**

91/100

"The appearance of the wine is pale, but with expressive shades of gold. No amylic notes on the nose, on the contrary a profusion of fruits aromas - pomegranate, apricot, raspberry - and flowers. This rich aromatic palette lingers on, no sharpness no roughness in the palate which is already radiant, with a fresh and dynamic finish. This is a vigorous and full bodied rosé that one may appreciate with a sea bass or a barbecue."

**Thierry Desseauve, Betanne & Desseauve, 05/03/2013**

