

# M I R A V A L

THE ART OF ROSÉ

## Miraval Blanc Côtes de Provence - 2021

This wine is fleshy and mineral at the same time with aromas of white-flesh fruit, small peaches and almonds. A balance which gives this wine a unique sensation.



### 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

Chateau Miraval is one of the only estates in Provence to have its own private valley on the Commune of Correns to the north of Brignoles. The vineyard covers two appellations: Coteaux Varois en Provence (at the north-west) and Cotes de Provence (at the East of the estate).

### TERROIR

The vineyard is planted on a gentle slope (between 5% and 9%) on clay and limestone soils. The sub-soils are known as Keuper marl. This particular clay is known to have a low internal surface area and is particularly adapted to great white varieties.

### AGEING

The grapes are hand picked in 35Kg crates and then sorted. Sorting. Gentle pressing. Low temperature fermentation. Ageing in demi-muids (600 litres) and barrique (225 litres) with bâtonnage (stirring of the lees) for 50% of the cuvee.

### VARIETAL

Rolle 100%

### TASTING

Attractive translucent and shiny colour with green-gold reflections. The nose is very delicate with a complex aromatic bouquet on notes of white peaches and juicy yellow fruit subtly combined with grilled and toasted notes and white flowers. Full of freshness, the palate reveals aromas of freshly picked white peaches with a nice texture and roundness, perfectly balanced by the minerality and the right acidity. This wine of great elegance ends with a long finish.

