

M I R A V A L

THE ART OF ROSÉ

Miraval Rosé Côtes de Provence - 2020

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



THE VINTAGE

The dry and mild winter led to an early budding of the vines, followed by a wet and cold spring with two episodes of frost, causing some slight damage to the young shoots and a rather long re-growth of the vegetation. Flowering then went perfectly well and the hot and dry summer made it possible to preserve the perfect sanitary condition of the vines, while regular tillage kept the vineyard cool. The harvest time thus arrived serenely, in superb conditions. It should be noted that these were rather early this year, starting on September 9, and took place over a fairly short period of 10 days, the maturity of the grapes being uniform across all plots. Harvesting very early in the morning was favored in order to limit the oxidation of the juices and to preserve all their freshness and purity. In the cellar, the very high quality of the grapes harvested made it possible to carry out vinifications with very little intervention, with very low doses of SO₂; the alcoholic fermentations were frank and clear. The wines promise to be magnificent, very pure and straightforward, with good acidity, great minerality, tension and delicious aromatic notes of citrus.

LOCATION

Issued from the Chateau's 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

Elegant pale-pink colour, evoking a rose petal. On the nose, Miraval Rosé shows all its elegance: beautifully fresh, it exudes aromas of fresh fruit, currants and fresh rose with a zest of lemon. The refinement continues in the mouth with a beautiful liveliness and gourmet notes that subtly balance the mineral and saline notes. An irresistible wine that ends with a long finish with lemony notes.



REVIEWS AND AWARDS

ELLE

"The Miraval brand is probably best known for its Brangelina connection (the former couple own the château and vineyard located in the village of Correns), however this organic blush from Provence is so much more than its celebrity owners. It's a blend of old vine grapes (cinsault, grenache, syrah and rolle — aka vermentino), which creates a more intense flavour. Our panel adored the candied strawberry profile, noting refreshing acidity that would pair well with a Mediterranean spread."

Elle, 08/07/2021

Wine Spectator

89/100

"This elegant rosé combines orange pith, white cherry and grapefruit flavors, with undertones of mineral, spice and heather accents. Refreshing acidity gives this a mouthwatering finish. Tasted twice, with consistent notes."

Wine Spectator, 08/07/2021

""Best organic Rosé"

The Miraval range has long had a cult following, largely thanks to its A-list owners, Brad Pitt and Angelina Jolie. However, its reputation as an outstanding wine is absolutely deserved. It's a blend of organic grapes, taken from old vines, and is beautifully perfumed with sweet raspberry. With plenty of acidity and ripe, rich berries, tuna tartare would make an excellent pairing."

Harper's Bazaar, 12/07/2021

Robert Parker
WINE ADVOCATE

90/100

"Blended from estate and non-estate fruit, Miraval's 2020 Cotes de Provence Rose is a traditional blend of Cinsault, Grenache, Rolle (Vermentino) and Syrah, with a tiny proportion (about 5%) fermented in barrel. Whatever one may think about the movie star connection, there's no denying the technical expertise the Perrin family brings to the project, with this vintage offering up attractive notions of red berries, tangerine, peach and melon, all layered on a base of crushed stone. It's medium-bodied and fully dry, with a sense of elegant austerity on the finish."

Wine Advocate, 08/07/2021

