

M I R A V A L

THE ART OF ROSÉ



APPELLATION

A.O.P Côtes de Provence

VARIETAL

Cinsault, Grenache, Syrah, Rolle

TERROIR

Issued from the Château's best parcels (Muriers, Longue, Romarin), and from selected parcels in the best terroirs of Provence. Clay & Limestone vineyard, partially in terraces located at an average of 1200 feet above sea level. Miraval's cold air pulling valley offers greater diurnal temperature variation.

VINIFICATION

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.

TASTING NOTES

MILLÉSIME 2018

Pretty petal pink colour with shiny undertones. This 2018 vintage instantly reminds of Provence with its beautiful aromas of fresh fruit and spring flowers.

Airy and balanced, it delicately combines great freshness and complexity, and develops saline and mineral notes. Its long and intense finish is the signature of a rosé with incomparable elegance: Miraval.