

Miraval,  
**Muse de Miraval Rosé 2019**  
Southern France, France



Grape Varieties	<b>50% Grenache</b> <b>50% Rolle</b>
Winemaker	<b>Marc Perrin</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>150cl</b>

### PRODUCER

Château Miraval is located in the Provence village of Correns, the first 100% organic village in France. All the crops, including grapes, are grown organically in this wild and picturesque town. Tucked away in its own private valley, the Château is surrounded by ancient woodlands and olive groves. Current owner Brad Pitt partnered with the Perrin family of Château de Beaucastel fame in 2012. Since then the family have been responsible for the wine production and vineyard development of the estate. Their continued dedication to improving quality, in both the vineyards and the cellar, have seen the wines go from strength to strength, with Château Miraval today considered one of the great names of Provence.

### VINEYARDS

Muse de Miraval is a blend of Grenache and Rolle, which come from a strict selection of two of the oldest parcels among Château Miraval's 50 hectares of organically certified, terraced vineyards. The vines are 60 years old and are situated at an altitude of 350 meters above sea level, requiring all of the fruit to be picked by hand. The high altitude results in cool nights, which moderate the warm days, and in turn help the grapes to retain their delicate aromas and crisp acidity. The vineyards are planted on clay and chalk soils on a limestone bedrock, which regulate water supply to the vines, giving them water when they need it and good drainage.

### VINTAGE

The 2019 vintage was characterised by extreme weather. A warm and dry winter brought forward bud burst. This was followed by an uncharacteristically cool and rainy spring which led to some problems with flowering and fruit set and a slight reduction in yields. A warm and dry summer began with a heat wave in June. As the summer progressed, cooler nights counteracted the hot days (July and August saw temperatures reaching as high as 44° C), allowing the grapes to ripen at a good pace and retain good levels of acidity. This intense heat reduced yields but also grape size which gave more concentrated flavours to the resulting wines.

### VINIFICATION

Grapes were harvested by hand in the cool, early hours of the morning and hand sorted twice to ensure that only the best grapes were used. Both the Grenache and Rolle were gently pressed to extract just the right amount of colour. Fermentation took place in tulip shaped concrete tanks. This ovoid shape gives rise to a natural convection movement that suspends the lees creating the same effect as bâtonnage, adding texture and body to the wine with no need for stirring. Following fermentation, a small percentage of the blend was aged in demi-muids, the rest aged in concrete until the autumn. The wine was bottled exclusively in hand crafted magnums.

### TASTING NOTES

An elegant, pale pink in the glass. The nose has aromas of fresh raspberries, white flowers and subtle hints of vanilla. On the palate, it has an elegant, creamy texture tempered by notes of wild strawberries, citrus fruit and hints of white pepper, which are lifted with refreshing, racy acidity.