

## Miraval, Côtes de Provence Rosé 2020

Côtes de Provence, Provence, France



### 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

Château Miraval has 50 hectares of grapes grown on the estate. The majority of the fruit for this wine comes from the Château's three best parcels - Muriers, Longue and Romarin. The remainder is sourced from within the Correns region, just north of Brignoles in the heart of Provence. The terraced vineyards are at 350 metres altitude, resulting in cool nights that moderate the warm days and in turn help the grapes retain their delicate aromas and crisp acidity. The clay and chalk soils at Miraval play an important role in the quality, as they help to regulate the water supply to the vines. The vines have water when they need it, and drainage when they don't.

### VINTAGE

The 2020 vintage began with a dry and mild winter that prompted early budburst. Spring was wet and cold with two episodes of frost, which caused damage to the younger shoots and a long re-growth for some of the vines. The hot, dry summer meant that the vines remained in good health with little threat from disease, while regular tillage helped to keep the vineyards cool. Harvest began early on 9th September and took place under superb conditions. The grapes showed great maturity, balance and freshness.

### 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 made it into the Rosé. The Cinsault, Grenache and Rolle parcels were gently pressed to extract just the right amount of colour, while the Syrah was made using the saignée method. The wine was fermented separately with 95% in temperature controlled stainless steel tanks and 5% in oak barrels and then blended post fermentation.

### TASTING NOTES

The wine has a beautiful pale, petal-pink colour, with bright nuances. On the nose, it exudes aromas of fresh redcurrants, rose and zesty lemon. It finishes with a refreshing acidity, minerality and a long, saline finish.

Grape Varieties	<b>40% Grenache</b>
	<b>30% Cinsault</b>
	<b>20% Rolle</b>
	<b>10% Syrah</b>

Winemaker	<b>Pierre Perrin</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Acidity	<b>5.4g/L</b>
Wine pH	<b>3.41</b>
Bottle Sizes	<b>37.5cl,75cl,150cl</b>