

Miraval,

Côtes de Provence Rosé 2024

Côtes de Provence, Provence, France



Winemaker	Pierre Perrin
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	37.5cl, 75cl, 150cl, 300cl

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 2024 vintage in Provence was marked by challenging weather conditions that required constant attention in the vineyard. Frost in May and hail in July were followed by a cool and slightly rainy September that encouraged slow grape ripening. These conditions produced aromatic and fresh wines with well-preserved natural acidity, though the wines show paler colour than usual due to lower pH levels. The first tastings reveal fresh and dense aromas with nice complexity on the palate, offering wines that are both flavourful and saline at the same time.

VINIFICATION

The grapes were harvested by hand in the cool, early hours of the morning and hand sorted twice to retain freshness and quality. They were then destemmed. 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, the majority in temperature controlled stainless steel tanks and the remainder in oak barrels with bâtonnage, 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, garrigue, lemon peel and wet stone. The palate is bursting with notes of crunchy red fruit, white peach, and hints of jasmine. It has a long, saline finish and mouth-watering acidity,