MIRAVAL
PROVENCE

Miraval,

Sainte Victoire 2025

Southern France, France



Grape Varieties	**Cinsault** **Grenache** **Syrah**
Winemaker	**Famille Perrin**
Closure	**Natural Cork**
ABV	**13%**
Residual Sugar	**0.4g/L**
Acidity	**5.23g/L**
Wine pH	**3.24**
Bottle Sizes	**75cl**
Notes	**Certified Organic, Vegetarian, Vegan**

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

The terroir of Saint-Victoire is made up of limestone clay parcels on slopes looking down over the Upper Arc Valley, on two opposing hillsides south of the Sainte Victoire and north/north- west of the Aurélien mountains. The Mediterranean climate offers exceptional sunshine exposure and a strong Mistral wind, with thermal amplitude that is magnified by the more continental character of this terroir compared to the Arc Valley. These conditions enable the grapes to ripen to perfection, and naturally maintain perfect balance between freshness and acidity.

VINTAGE

The 2025 season in Provence was shaped by several episodes of intense heat, with temperature peaks in August that required close attention in the vineyards. Some parcels experienced water stress, while early maturity contributed to wines with notably expressive aromatic profiles. Berry size was smaller than average, resulting in exceptional concentration and flavour intensity. Although yields across the Mediterranean were slightly below recent norms, fruit quality remained outstanding, combining pronounced aromatic power with the freshness and finesse that define Provence wines.

VINIFICATION

For this parcel selection wine, the grapes were picked at night to preserve all the freshness of the fruit. Vinification then took place in controlled temperatures, with the objective of preserving the freshness of the aromas, before short ageing on fine lees.

TASTING NOTES

An elegant pale pink colour, clear and brilliant. Particularly refined, the nose opens with notes of peach an very fresh melon, before evolving towards more complex aromas of lychee and cherry blossom. A perfect balance between deliciousness and the freshness typical of the St Victoire limestone terroir, the palate is fleshy, full-bodied and complex, offering delicious aromas of peach, apricot and lychee before a long, fresh, smooth and saline finish.