

# M I R A V A L

P R O V E N C E



## 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 350 meters. Cool climate for the area with big temperature swings between night and day.

## 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 2014

The Miraval Rosé has an attractive, soft blush robe and is beautifully bright.

On the nose we are greeted by delicate notes of raspberries, peaches, and white flowers.

The expression of the soil is revealed on the palate by its impressive freshness bringing minerality and salinity, a signature of 2014.

Great balance, good length and character.