

# 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 2015

Gorgeous pale pink color with soft and shiny reflections.

This Crisp and precise 2015 has a lovely mineral freshness with delicate aromas of citrus, red fruits and white flowers.

On the palate the terroir reveals a pretty balanced and elegant volume along with a very nice tension bringing length.

The bouquet of aromas is persistent leading to a long lasting fruity finish with an undertone salty character.