



VERTU VIN

Label: Château Miraval

Appellation: Red AOC Côtes de Provence

Grape Blend: Syrah, Grenache Noir, Cabernet Sauvignon

Soil: Clay / limestone mix

Yield: 35 hl/ha

Production: 20,000 bottles per year

General Notes: Intense ruby red color; Complex flavors of spices and red fruits; Generous bouquet with a well developed taste. A smooth, full-bodied wine which is best enjoyed with meats and cheeses.

Harvest: Hand-picked into small containers.

Wine-making Process: Stalking and light pressing. 15 days of maceration with two strengthenings of 20 minutes per day. 80% aged over a year in new oak barrels

Notes: 2003 Black fruit and spice with note of black olives, very Mediterranean” -- Four Stars (out of five)

Decanter Magazine’s Fine Wine Encounter, London, 2005

Miraval’s vineyards are partly in the district of Correns, famous for being the first village in France where all farm produce is biologically produced

At Miraval no herbicides, pesticides or fungicides are used, only naturally occurring compounds such as sulfates and copper sulphate.

