



# VERTU VIN

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**Label:** Château Miraval

**Appellation:** Rosé AOC Côtes de Provence

**Grape Blend:** Cinsaut from old vines, Grenache

**Soil:** Clay / limestone mix

**Yield:** 30 hl/ha

**Production:** 20,000 bottles per year

**General Notes:** Pale pink color; Delicate fruit flavors; Very refreshing with a long-lasting taste. Serve chilled as an apéritif or with your favorite foods

**Harvest:** Hand-picked into small containers.

**Wine-making Process:** Made by “Saignée” method. Grapes gently bleed for three hours only. Fermentation for three weeks at 16°C. Very light filtration before bottling

**Notes:** 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.

