



VERTU VIN

Label: Château Miraval

Appellation: White AOC Côtes de Provence

Grape Blend: Rolle

Soil: Clay / limestone mix

Yield: 30 hl/ha

Production: 5,000 bottles per year

General Notes: Bright yellow hue; Citrus fruits flavors of white flowers and roasted almonds; Uncommonly full body leaves an extremely long lasting flavor. Serve chilled with fish courses, pastries, or Foie Gras.

Harvest: Grapes left on the vine until optimum maturity, then hand-picked into small containers

Wine-making Process: Grapes are pressed and cleaned at low temperature. Fermentation for four weeks at 16°C. 15% aged in oak barrels for four months. Very light filtration before bottling

Notes: Judged “Outstanding White Wine of the Show” France Under One Roof, London 2003

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.

