L'ART DU ROSÉ

MUSE de Miraval, the Grande Cuvée by Miraval, is a distinctive and rare wine which reflects the very soul of Château Miraval. From all organic vineyards, MUSE de Miraval is the result of a careful selection from the Château's best and oldest parcels. Available only in magnums, this exclusive rosé is like no other. This smoky rosé has a flavor profile similar to a white Burgundy with supple layers of peach filling, white cherry reduction, and mango, matched to underpinnings of honey cream and baking spice that sail into the long finish. MUSE de Miraval is handcrafted in a uniquely shaped bottle, celebrating Miraval's timeless style.



The dry and mild winter led to an early budding of the vines, followed by a wet and cold spring with two frost episodes, causing some slight damage to the young shoots and a relatively long re-growth of the vegetation. Flowering then went perfectly well, and the hot and dry summer made it possible to preserve the perfect sanitary condition of the vines while regular tillage kept the vineyard calm. The harvest time thus arrived serenely, in superb conditions. It should be noted harvest was relatively early this year, starting on September 9, and took place over a short period of 10 days, the maturity of the grapes being uniform across all plots. Harvesting very early in the morning was favored to limit the juices' oxidation and preserve all their freshness and purity. In the cellar, the very high quality of the grapes harvested made it possible to carry out vinifications with very little intervention; the alcoholic fermentation was straightforward.

TASTINGNOTES

MUSE de Miraval 2020 is a wine with a beautiful pale and glittering color. The nose is pure and elegant on citrus notes, rose and linden-tree flowers with some delicate beeswax notes. On the palate, the wine reveals some complex notes of saltiness and minerality, with some grape. The incredible intensity between freshness and tension with a persistent finish.

Practicing Organic.

