

MIRAVAL

PROVENCE



Tucked away in its own private valley in the ancient village of Correns, Château Miraval covers 500 hectares of land in the heart of Provence. The magnificent Château is set in a cirque surrounded by ancient woods, olive trees, vineyards and abundant water supply. Lush wildlife combines with the beautiful Provencal climate and quality Mediterranean lifestyle to reveal an enchanting oasis.

Château Miraval's exclusive valley location embodies an exceptional terroir. Terroir is the expression of the soil, the climate and the history of the land – the essence of the wine. At an altitude of 350 meters the vines are privileged to enjoy warm, sunny days and cool nights, bringing freshness and balance to the wines. The natural clay and chalk soils are important in retaining vital water supply while at the same time draining excess water, contributing to healthy grape maturation.

Château Miraval sits at the foot of Via Aurelia – an extensive route built to facilitate Roman expansion in the 3rd century BC – representing centuries of history. Following Celtic settlement and Roman occupation, the property served as host to monastic practice and as home to members of the French Court, appearing in the Registry of Noble Houses in the 14th century.

In 1970, the well-known jazz pianist and composer Jacques Loussier took ownership of Château Miraval, turning it into a recording studio – Le Studio de Miraval. There, a number of famous musicians like Pink Floyd, Sting, Sade, The Cranberries and The Gipsy Kings came to record music. Today, Château Miraval is a summer residence of Brad Pitt and Angelina Jolie, who have given impetus to the heart of the estate as a place dedicated to the arts – music, cinema, theatre, local food and fine wine.

The vines are planted in protective terraces. Château Miraval's magnificent cascading stone walled terraces have been perfectly restored to their traditional form. The estate is cultivated without using herbicides, pesticides, or chemicals that can enter the vine and affect the evolution of the fruit.

At Château Miraval, all grapes are carefully hand picked and hand sorted once they have reached desired maturity, ensuring premium selection. Since 2012, the owners of Château Miraval have partnered with Famille Perrin to help with the viticulture, winemaking and wine distribution. As one of the leading French wine producing families, Famille Perrin is experienced in producing high caliber wines. With investments in the latest winemaking technology and a passion for excellence at every stage of production, Château Miraval is dedicated to delivering top quality wines to international acclaim.

Miraval Côtes de Provence Rosé

From the Chateaus' best parcels (Muriers, Longue, Romarin), as well as from a selection of vineyards close to the village of Correns, just north of Brignoles in the heart of Provence. Clay and limestone soils in the vineyard, partially in terraces, located at an average of 350 meters. A cool climate for the area with big temperature swings between night and day. The grapes are harvested exclusively in the morning and sorted twice and are destemmed. '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.

Miraval Côteaux Varois en Provence

Rolle (95%) - Grenache Blanc (5%) Château de Miraval is located in Correns just north of Brignoles and is one of the only estates in Provence to spread out over an entire valley. The valley is divided in two by the limit between the appellations of Côteaux Varois en Provence (at the northeast) and Côtes de Provence (at the east of the estate). The vineyard is planted on a gentle slope (between 5% and 9%) of clay and limestone soils. The sub soils are known as Keuper marls. These clays have low internal surface areas and are particularly adapted to great white varietals. The grapes are hand picked in 35Kg crates and then sorted. Gentle pressing. Vinification in Stainless steel tanks with controlled temperatures (90%) and in oak barrels with batonnage (10%).



BOTTLED BY

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