

Studio By Miraval Cotes de Provence Rose 2023



Region

The appellation of Côtes de Provence covers a wide swathe of land from Aix east to Cannes. Although much of the production is of dry rosé wine made from Cinsault, Carignan, Syrah and Cabernet Sauvignon, it does also cover red and white wines. Provence has a warm Mediterranean climate with adequate rainfall and the cold Mistral wind provides cooling influence but the best sites are usually sheltered.

Tasting Notes

Studio by Miraval uses exclusively handpicked grapes which are then gently pressed to extract the delicate juice and fermented in temperature controlled stainless steel tanks. Skilfully blended for balance and complexity, the wine is bottled and briefly aged for 3 months before release. The nose shows vibrant notes of fresh strawberries, citrus and white flowers. Hints of minerality and crisp acidity lead to a lingering and refreshing finish, which makes the wine a perfect expression of Provence's terroir, elegance and finesse.

Food

Serve with grilled seafood such as shrimps or scallops, light salads, pasta or fresh cheeses.

Technical Information

Country	France
Region	Provence - Cotes de Provence
Grape(s)	Cinsault (25%) Grenache (25%) Rolle (25%) Tibouren (25%)
Type	Rose
Style	Light
Oaked Style	Unoaked
Body Style	Light bodied
Sustainable	No

Dry/Sweet Style	Not applicable	
Alcohol Content	12.5%	
Closure Style	Screw cap	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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