



COTES DU RHONE ROSÉ

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<i>Vintage</i>	2012
<i>Producer</i>	DOMAINE MIRIELLE ET VINCENT
<i>Country</i>	FRANCE
<i>Region</i>	RHONE
<i>Alcohol</i>	13.5%

Composition:
65% GRENACHE, 25% CARIGNAN, 10% CINSAUT

THE STORY

Mireille et Vincent was created in 1985 by Bernard Bizard, who before that worked in another field. The domaine is named after the couple's two children.

Many of the vineyards are located on old truffles, which adds a complex and rich component to the wines. The area enjoys a Mediterranean climate and this, coupled with the cooling effect of a seemingly ever present wind coming from the Alps, gives a very special character to the wines and the estate. The result of this unique microclimate at the northernmost edge of the Rhone Meridionale (southern portion of the Rhone Valley) and the great care taken during the hand harvesting to protect the quality and integrity of the grapes result in a wine that is full bodied yet supple, with a finesse not normally associated with Cotes du Rhone wines. "We are not organic, but we believe that we are environmentalists" says Bernard Bizard. An example of this belief in practice is the regular use of trace elements and seaweed vineyards.

TASTING NOTES

Vibrant ripe flavors of strawberry and watermelon with an earthy, mineral core. Well balanced between lush ripe fruit flavors and lively acidity. This wine works well as an aperitif or when paired with salads ...think fresh mozzarella, tomatoes, olives, pesto ... or grilled vegetables, fish, chicken, etc.

VINEYARD

The vineyards are located in and around the appellation of Cotes du Rhone Villages Valreas, which is on the northeastern edge of the southern Rhone Valley. While undeniably Mediterranean, the climate here is one of the coolest in the region, resulting in a long, slow ripening of the grapes which, in turn, accentuates ripe, bright, lively fruit flavors and crisp acidity.

VINIFICATION

Following hand harvesting, the juice from the grapes is allowed to macerate with the skins for 24 hours after which it is extracted "free run". This method of making vin rosé is referred to as "saignee", which literally means to "bleed" the juice from the maceration tanks after limited contact with the skins. The juice is then allowed to ferment under temperature controlled conditions, similar to white wine, after which is aged for 6 months in enamel lined stainless steel tanks until bottling.



