



Fleur de Miraval, Rosé NV

Champagne, France



Grape Varieties	75% Chardonnay 25% Pinot Noir
Winemaker	Rodolphe Péters
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl
Notes	Sustainable

PRODUCER

The Jolie-Pitt and Perrin families who, since 2012 have made Miraval Rosé a global success story, have joined forces with grower Champagne house Pierre Péters. Combining their expertise, skills and passion they have created Fleur de Miraval – the only Champagne house exclusively devoted to Rosé Champagne. The Péters family, established in Le Mesnil-sur-Oger, have been making Champagne from their own grapes since 1919. Today, winemaker Rodolphe Péters runs the 19 hectare estate, whose vineyards are mainly located in the communes of Le Mesnil sur Oger, Oger, Avize and Cramant in the Côte des Blancs. "Fleur de Miraval Rosé is the culmination of five years of work, research and tasting done in the utmost secrecy," explains Rodolphe. "We very quickly agreed that we wanted to make just Rosé, but it had to be a Rosé that represented who we are - an exceptional Rosé that had never been produced before." We are delighted to have this exclusive Champagne in our portfolio, of which only 20,000 bottles were produced for the first release.

VINEYARDS

'Fleur de Miraval' is a blend of 75% Chardonnay and 25% Pinot Noir, all sourced from the Côte des Blancs. The Chardonnay comes from the great villages across the Côte des Blancs, from Cramant to Mesnil. The vines are 30 years old on average and are planted on chalk soils, which adds finesse, complexity and structure to the champagne. Rodolphe expressly sought out quality Pinot Noir from younger vineyards planted in the village of Vertus, in order to add tension, vivacity and freshness, as well as colour to the final blend.

VINIFICATION

25% of the blend is Pinot Noir from Vertus, the phenolics of which were managed by using the saignée method. For the Chardonnay, 25% of the blend comes from the 2016 harvest from Le Mesnil and other villages in the Côte des Blancs, adding citrus zest and freshness. For added complexity, 25% of the blend was from Rodolphe's 'perpetual reserve' system (which has wines dating back to 2007). The remaining 25% of the base wine is made up of seven year old Blanc de Blancs purchased 'sur latte'. This process, known as 'remise en cercle', involves uncorking the Blanc de Blancs and emptying all the bottles into a tank where the wine is then de-gassed and added to the base wine. While extremely expensive, this process brings texture, complexity and richness to the blend. After blending, the base wines were bottled and aged on lees for three years. The champagne was disgorged in June 2020, and was bottled with a dosage of 4.5g/l. As Champagne is particularly sensitive to 'light strike', the damage caused by the wine being exposed to ultraviolet rays, each Fleur de Miraval bottle is lacquered so the wine is protected and retains its delicate perfumes.

TASTING NOTES

On the nose, 'Fleur de Miraval' opens with delicate aromas of acacia, blood orange, pink grapefruit and subtle notes of sweet pastries. On the palate it is poised, with bright acidity giving great tension to the wine. The elegant flavours of almond and candied orange peel are well balanced with a saline freshness and a fine, delicate mousse.

