

— DOMAINE —
MIRABEAU
La Réserve



La Réserve, Maison Mirabeau's organic and regenerative Cuvée from Domaine Mirabeau is a statement of the hopes and dreams of its founders, Stephen and Jeany Cronk. Complex, golden-hued, and gastronomic, this limited production single estate rosé displays its own fascinating personality and 30% of the profits of this year's vintage will support the Regenerative Viticulture Foundation.

FROM GRAPE *to glass*

This small production rosé from the prestigious Côtes de Provence appellation will be made from a blend of Grenache, Rolle and Cinsault. Night harvested and gently pressed in a non-oxidative environment, followed by temperature controlled fermentation. Shortly after fermentation has started a part of the wine is barrelled down, with regular bâtonnage for the next 6 months, before being blended with elements resting in stainless steel.

THE DREAM THAT ALMOST TURNED TO ASHES

Stephen and Jeany founded Maison Mirabeau after selling their home in London and moving their family to Provence, to realise their dream of creating an award-winning wine brand. Some years later, they purchased this beautiful wine farm in the Plaine des Maures and started their own regenerative farming project. Following the successful launch of their first vintage in 2020, Domaine Mirabeau fell victim to a devastating wildfire in August 2021. Some farm buildings and the harvest were destroyed and the family have spent the last year rebuilding a healthy vineyard. The successful harvest of 2022 was a glimmer of light after this terrible event, and the wines are promising to be expressive and full of character.

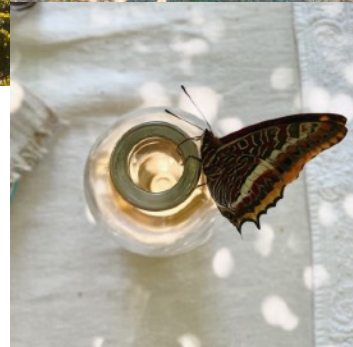


IN THE HEART OF DOMAINE MIRABEAU

Domaine Mirabeau falls within the area that has a designated soil type within the Côtes de Provence Appellation, called "Crystalline". The soil composition is predominantly micro-schist and sand with some clay, sitting on bedrock of permian (red) sandstone. Surrounded by the Nature Reserve of the Plaines des Maures, it boasts one of the most fascinating landscapes and biodiversity levels of the region. The secluded 20-hectare estate includes 14 hectares of vines and is surrounded by umbrella pines, cork oak trees and chestnut groves.



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To Inspire...

THROUGH ORGANIC AND REGENERATIVE FARMING

Stephen and Jeany are continuing with their mission to place soil health at the centre of everything they do at Domaine Mirabeau:

- Revitalisation of the soils through cover cropping and progressive elimination of ploughing
- Building biodiversity through planting trees, hedges and welcoming bees, alpacas, chickens and pigs to naturally fertilise the land
- Minimising external inputs

In line with seeing himself as a steward of his land, Stephen has co-founded the Regenerative Viticulture Foundation to develop greater understanding of soil health and to become a hub of information on regenerative farming methods for other wine farmers.

Winemaking notes

Guillaume Cordonis, Maison Mirabeau's accomplished winemaker, extended his barrel selection and increased the percentage of the Rolle varietal to give the wine even more depth and dimension. Building on the profile of the first vintage, he's looking for notes of spice, roasted fruit, butter, brioche, as well as fresh fruit and floral notes. As for the part in barrels, micro-oxygenation "trains" the rosé to age in a different, more mellow way. The La Réserve Cuvée will be assembled during April for release in May.

Grape Varieties: Grenache: 46%, Rolle 28%, Cinsault 26%

Barrel selection for 46.5hl:

Berthomieu_1 *400 L, 1* 500 L (Chauffe Blonde)
St Martin 1*400 L, 1*500L (Chauffe légère longue)
Stockinger 3*500L (LDL, LDL+, ML)
6 white wine barriques 6 *225 (for micro-oxygenation)

