

Winemaker: Beauregard Mirouze

Region: Corbières

Location: Bizanet, l'Aude



Sol

BEAUREGARD MIROUZE



Cuvée name: This wine comes from our warmest plots. Its name means both “soil” and “sun” in Occitan. It’s an expression of earth, sun, and generosity just as it is an expression of a distinctive freshness.

Appellation: Vin de France

Annual Production:
~2,500 bottles

Varietals: 50% Carignan,
50% Syrah

Vineyard/Terroir: Campanian sandstone, rich in iron, on the northern slopes of the Massif de Fontfroide

Farming: Organic since 2010, and certified-Biodynamic since 2019. The vineyard, encircled by hedgerows, receives home-grown compost treatments. Cover crops grow between the rows. A flock of sheep grazes in the vineyard.

Vinification: The grapes are destemmed and fermentation is done with native yeast over 10-12 days of maceration with gentle pump-overs. Bottled unfiltered, with total free SO2 less than 20 mg/l.

About the winemaker:

In 2000, Nicolas Mirouze took over the 250 hectare family property which was nearly abandoned, and spent the next decade replanting 20 hectares and bringing the soil back to life, leaving most of the hillside land as original rugged garrigue. With his

wife Karine, they converted the vineyards to organic farming, and in 2014 launched a range of vibrant and atypical low-sulfur organic wines under the “Karine & Nicolas Beauregard Mirouze” label. The vineyards are certified biodynamic since 2019.