

Winemaker: Beauregard Mirouze

Region: Corbières

Location: Bizanet, l'Aude



Ciel

BEAUREGARD MIROUZE

Cuvée name: Ciel came after the cuvée "Sol" as an echo to the concentrated nature of Sol, which comes from the warmest parcels of the vineyard. Ciel shows a lighter, more aerial side of the vineyard.

Appellation: Vin de France

Vintage: 2021

Varietals: Syrah 40%,
Carignan 35%, Merlot 25%

Vineyard/Terroir: Campanian (marine) sandstone 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 and unfiltered.

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.

