

Winemaker: Beauregard Mirouze

Region: Corbières

Location: Bizanet, l'Aude



BlouZe

BEAUREGARD MIROUZE

Cuvée name: The Rouze range of wines started with a very light red and we wanted to make a little brother in white. A thirst-quenching wine, very light, and very lively.

Appellation: Vin de France

Vintage: 2021

Annual Production:
~3,000 bottles

Varietals: Viognier

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: Pressed, racked after settling, and fermented through the action of native yeasts at temperatures below 21 °C. Bottled on a fruit day during the period of the waning moon.

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.

