

Winemaker: Beauregard Mirouze

Region: Corbières

Location: Bizanet, l'Aude



Campana blanc

BEAUREGARD MIROUZE

Cuvée name: “Campana” means bell in Occitan, and here we pay homage to the campana on the façade of the Beauregard house. It is also a reference to the Campanian layer - a layer of sandstone formed over 72 million years ago. It also sounds like the countryside (campanha in Occitan) that we respect. A blend of nature and culture.

Appellation: AOC Corbières

Vintage: 2021

Annual Production:

~4,500 bottles

Varietals: 33% Marsanne, 33% Roussane, 33% Vermentino

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 hand-harvested, pressed, and allowed to settle before racking and fermentation with indigenous yeast. Lightly fined with bentonite, filtered, total free SO2 less than 35 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.

