

Winemaker: Beauregard Mirouze

Region: Corbières

Location: Bizanet, l'Aude



RouZe

BEAUREGARD MIROUZE

Cuvée name: Our name, Mirouze, could make a winemaker smile. "Mi-rouge/mi-rosé"... "mi-" in French means "half", and Rouze - half-red, half-rosé - is a wink, an unpretentious wine to quench a thirst or to simply take pleasure in sharing a glass with others.

Appellation: Vin de France

Annual Production:
~4,000 bottles

Varietals: Cinsault, Carignan, Mourvèdre

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 after 5 days of maceration, pressed and fermented at no more than 70°F with indigenous yeasts. Bottled in March on a fruit day of the rising moon. Rouze is unfiltered, unfiltered, and has no added sulfites.

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.

