

**Winemaker:** Beauregard Mirouze

**Region:** Corbières

**Location:** Bizanet, l'Aude



# Bucolique

BEAUREGARD MIROUZE

**Cuvée name:** Bucolic refers to pastoral poetry. It is above all a tribute to the holistic grazing that is carried out by Pedro's herd throughout the year. It is also a testimony to the harmony that we seek on the whole estate, which gains more autonomy every year through our work in biodynamics. The frost episode of April 2021 was the trigger that drove us to reveal this cuvée and rebound positively with nature as our ally.

**Appellation:** Vin de France

**Vintage:** 2019

**Annual Production:**

~5,300 bottles

**Varietals:** Carignan, Grenache, Cinsault, Syrah, Merlot, and 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 3 days of maceration, pressed and fermented at no more than 68°F with indigenous yeasts. Bottled unfiltered and unfiltered, with total free SO2 less than 19 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.

