

Winemaker: Beauregard Mirouze

Region: Corbières

Location: Bizanet, l'Aude



Pétouze

BEAUREGARD MIROUZE

Appellation: Vin de France

Annual Production:
~1,000 bottles

Varietals: Cinsault

Vineyard/Terroir: Campanian (marine) sandstone on the northern slopes of the Massif de Fontfroide

Vinification: The grapes are destemmed and after 5 days of maceration, a full fermentation is carried out in stainless steel. Grape must is added in at bottling. The wine is then aged 14 months before disgorgement. Unfined, unfiltered, without added sulfites.

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.

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.

