

## Champagne Petite Fleur de Miraval

*Fleur de Miraval, the collaboration between the three 'P's—Pitt, Péters, and Perrin—is the only Champagne house in the world exclusively dedicated to rosé Champagne. The Champagne Petite Fleur de Miraval represents a refined expression of their winemaking expertise, offering a blend of tradition, terroir, and elegance.*



### General Information

- **Producer:** Famille Perrin, Brad Pitt, & Rodolphe Péters
- **Appellation:** Champagne, France
- **Varietal Composition:** 95% Chardonnay, 5% Pinot Noir
- **Vintage:** Primarily 2019, supplemented with reserve wines
- **Alcohol Content:** 12.5%
- **Volume:** 750ml



### Vineyard and Terroir

- **Location:** The Chardonnay comes from vineyards in Le Mesnil-sur-Oger, primarily from Grand Cru plots in the Côte des Blancs. The Pinot Noir is sourced from the 1er Cru vineyards in Vertus.
- **Soil Type:** The vines thrive on chalk-rich soils that contribute to the wine's minerality and finesse.
- **Viticulture Practices:** Sustainable and organic farming practices are emphasized to maintain vineyard health and express the terroir's character.



## Winemaking

- **Harvest:** Grapes are hand-harvested to ensure optimal quality.
- **Vinification:** The wine is produced using the traditional Champagne method. The blend consists of 65% Chardonnay from the 2019 harvest, 30% perpetual reserve Chardonnay from previous vintages, and 5% Pinot Noir vinified as a still red wine.
- **Aging:** The Champagne matures on lees for 36 months before disgorgement, enhancing complexity and texture.



## Tasting Notes

- **Appearance:** Beautiful light pink with fine bubbles.
- **Aroma:** Offers a bright bouquet with spring floral notes such as peony and hawthorn, accompanied by red fruit aromas like raspberry and currant.
- **Palate:** Bright, juicy, and fleshy, with flavors of lemony citrus, ruby grapefruit, and tangerine. The wine displays freshness, purity, and the noble minerality of chalk.
- **Finish:** Airy and subtle, leaving a refreshing and elegant sensation.
- **Aging Potential:** Enjoy now but can age gracefully over the next few years.



## Food Pairing

- **Recommended Pairings:** Ideal as an aperitif or paired with refined seafood dishes.



## Sustainable Practices and Certifications

- The project emphasizes sustainable practices, focusing on organic vineyard management and energy-efficient production methods. Each bottle is carefully designed to protect against UV radiation, preserving the wine's quality.



### Awards and Recognition

- Champagne Petite Fleur de Miraval has received very positive reviews and acclaim, often praised for its freshness, balance, and refined flavor profile.

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### Producer's Notes

Champagne Petite Fleur de Miraval is a testament to the expertise and passion of the Perrin, Pitt, and Péters families, showcasing a harmonious blend of tradition and innovation, resulting in a rosé Champagne of exceptional quality and elegance.