



CLOS MIREILLE

ROSÉ 2023

AOC CÔTES DE PROVENCE

VINTAGE

The 2023 harvest took place in three phases. During the dormant season, between October and March, there was not enough water to replenish the vines. The arrival of heavy rains in May and June was a gift from nature as the vineyards were flowering. July brought a sharp rise in temperatures, before a brief period of cool weather in early August. This brief respite was then followed by an unprecedented heatwave for this time of year.

On August 16th, the teams were ready and waiting to start harvesting in the vineyards of Château de Selle and Clos Mireille. The harvest had to be carried out quickly and well to preserve the freshness of the grapes.

The 2023 harvest was completed on September 28th at Château Romassan.

TASTING NOTES

Seductive pale pink hue tinged with sandy gold.

The nose is exquisitely delicate with notes of yellow fruit and acacia blossom.

On the palate, the wine is invigorating, vivacious, with lingering aromas of yellow fruit delicately interwoven with the scent of melon.

The soft, slightly spicy finish reveals intense notes of candied lemon peel.



TERROIR

The Clos Mireille terroir, with its vineyards sweeping down towards the Mediterranean Sea, lies in the prestigious La Londe area. It covers 174 hectares classified as a nature reserve.

Our 56 hectares of vines are planted on relatively shallow and well-draining, schist and quartz soils and thrive in this climate of Mediterranean sunshine and near-constant breeze.

GRAPES VARIETIES

80% GRENACHE
15% CINSULT
5% ROLLE

“A decidedly delectable and dynamic wine”