



CLOS MIREILLE

WHITE 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

The colour of this wine is like the centre of a lime blossom, i.e., a lovely bright golden yellow. The nose is intense with aromas of broom, citrus peel and pine buds.

On the palate, the wine is broad and complex, a combination of delicious acidity and smoothness. Notes of white peaches in syrup are followed by nutty overtones.

The finish is slightly lemony and of great finesse.



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

70% SEMILLON
30% ROLLE

"A soft yet intense wine of great finesse"