



CLOS MIREILLE

ROSÉ 2024

AOC CÔTES DE PROVENCE

VINTAGE

Spring was mild and rainy but was not excessively wet followed by a hot dry summer with cool nights.

Gradual and even ripening, resulted in healthy, well-balanced grapes with aromatic finesse and good acidity, providing us with greater elegance and ageing potential in our wines.

TASTING NOTES

Shimmering golden pink color.

Fresh and expressive nose, with notes of yellow fruits, a hint of boxwood leaf and a touch of spicy cardamom.

Palate is juicy and vibrant with beautiful tension, fresh peach flavors shine with brilliance.

Smooth and delicious finish.

“expressive nose, vibrant palate, gourmet finish”



TERROIR

The terroir of Clos Mireille, with its vines extending down to the Mediterranean in the prestigious La Londe area, 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

66% GRENACHE
30% CINSAULT
4% ROLLE



INGREDIENTS/NUTRITION

E (100ml): 324 kJ - 77 Kcal
Alcohol content: 13,5% vol.