

DOMAINES



CLOS MIREILLE

ROSÉ 2017
AOC Côtes de Provence

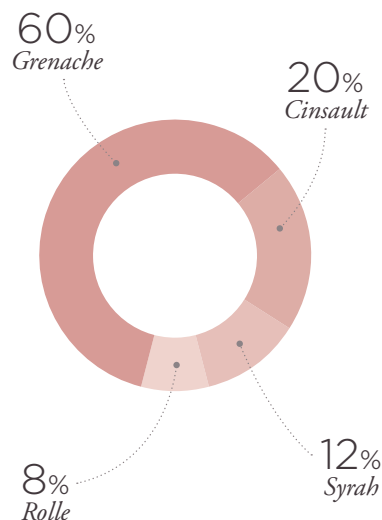
TASTING NOTES

Bright and elegant salmon pink hue with a dusky pink core.

The nose reveals a rich and intense bouquet of mandarin, dried apricots, mimosa and cardamom.

Fresh and lively on the onset this is an invigorating wine, with lovely zesty fruit and long-lingering aromas of citrus peel and soft white peach.

GRAPES VARIETIES



THE CLOS MIREILLE
ROSÉ 2017 REFLECTS
THE ELEGANCE
AND GENEROSITY
OF ITS TERROIR.

VINTAGE

Once again, this vintage suffered from very high temperatures and not enough rain. Flowering started in late May in perfect conditions as the emergence of the first bunches was to prove. But, the hot weather, not dissimilar to the heatwave of 2003, immediately set in. The condition of the grapes indicated that the harvest would be early, and it eventually started on 14 August. The harvest volume was down by about 20%, but the grapes were very homogeneous and of impeccable quality. The first tastings indicated that the wines would be very well balanced. The heat persisted, but careful winemaking allowed the wines to preserve their freshness and fruit.

TERROIR

This very ancient land is characterised by a combination of schists and clays, and by an absence of limestone. The vineyard's proximity to the sea explains the inimitable character of the wines produced at Clos Mireille. The microclimate and sea spray create the ideal conditions for the production of extremely rare wines.