



CLOS MIREILLE

WHITE 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

Pale gold robe with linden-leaf green flecks.

Fresh and delicate nose of white peach and lemon zest.

A full and round palate but driven by an elegant minerality. White peach notes integrate beautifully with the deeper and richer notes of toasted hazelnut and pineapple.

Finish is very fine finish with subtle and persistent lemon.

"fresh nose with complex aromatics,
mineral palate and a fine elegant 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

68% SÉMILLON
32% ROLLE



INGREDIENTS/NUTRITION

E (100ml): 324 kJ - 77 Kcal
Alcohol content: 12,5% vol.