



CLOS MIREILLE

ROSÉ 2025

AOC CÔTES DE PROVENCE

VINTAGE

Marked contrasts in weather: an exceptionally wet winter and spring followed by a very hot, dry summer.

Early harvest with increased vigilance.

The wines display a fine balance between freshness and aromatic expression.

TASTING NOTES

Bright appearance with a light, slightly salmony pink hue.

Luscious nose of fresh apricot, complemented by floral notes and a hint of citrus.

Juicy palate, with aromas of white nectarine.

Taut finish with delicate notes of lemon zest.



**“Luscious nose, white nectarines on the palate,
beautifully fresh 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

70% GRENACHE
22% CINSAULT
8% ROLLE



INGREDIENTS/NUTRITION

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