

DOMAINES

Ott★[®]

CLOS MIREILLE

ROSÉ 2021

AOC Côtes de Provence

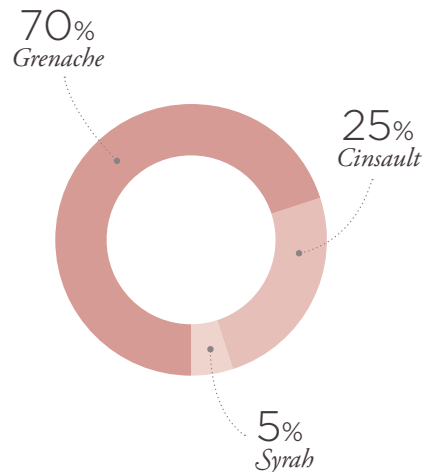
TASTING NOTES

The wine reveals a pink pastel hue with pearly highlights and an expressive, crisp, fruity nose redolent of citrus, boxwood, white fruit and tangy mango.

After a lively attack, the palate appears taut, unctuous and elegant with a typical fresh summer fruit vibrancy.

At Clos Mireille, this vintage has given us a rosé that is bursting with freshness and delicious flavour.

GRAPES VARIETIES



A ROSÉ BURSTING
WITH FRESHNESS AND
DELICIOUS FLAVOUR.

VINTAGE

A balmy autumn was followed by an equally mild winter. It was the time for manuring our soils and butting up the vines. After enjoying their rest, the vines stirred into life again with a classic budburst in early spring. On the night of 8 April, some of the vines were hit by frost. But nature surprised us by allowing new buds to emerge and bear fruit. The spring was rainy and the start of the flowering was late. The summer was hot, as it has been for almost 10 years, with heatwaves of varying duration and intensity. On 19 August, the grape pickers set to work to harvest the first bunches of Grenache.

TERROIR

This very ancient soil is characterised by a combination of schist and clay and by an absence of limestone. The inimitable character of the wines produced at Clos Mireille is due to the vineyard's proximity to the sea. Together the microclimate and sea spray create the ideal conditions for the crafting of exceptional wines.