DOMAINES

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CLOS MIREILLE

ROSÉ 2020

AOC Côtes de Provence



A SUNNY, LUSCIOUS AND DYNAMIC WINE.

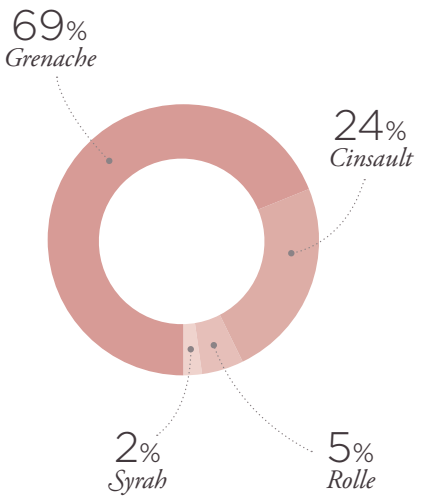
TASTING NOTES

The 2020 vintage reveals a bright, crystal-clear salmon hue and an assertive character. The rich, fresh and fruity nose expresses aromas of melon and peach interspersed with subtle hints of strawberry.

On entry, the wine is fresh and invigorating, buoyed by notes of lemon peel and zesty exotic fruit and accompanied by a full-bodied saline palate.

The finish, crunchy like summer fruit, lingers with lovely light notes leaving an impression of succulence.

GRAPES VARIETIES



VINTAGE

2020 was another year characterised by particularly mild annual temperatures. The average 800 mm of rainfall was concentrated mainly from October to March. After a very mild winter, budburst was observed in the first fortnight of March. The mild weather at the end of May ensured that the flowering went off perfectly. The emergence of the clusters was uniform in all the vineyards. June brought long hot days. Due to the healthy conditions, we decided to stop our natural treatments, as well as the ploughing work, to prevent any stress to the vines, which continued along their life cycle, accompanied by hot summer days. We started harvesting on Wednesday 12 August to ensure that the 2020 vintage would have perfect balance and freshness.

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.