



CLOS MIREILLE

ROSÉ 2022

AOC CÔTES DE PROVENCE

VINTAGE

Once again, the 2022 vintage did not bring much water to our Provençal vineyards. This was very difficult for the vine and was also a real challenge for the winegrower. Over the course of its history, Domaines Ott* has evolved to cope well in such conditions. With low rainfall levels up until late June and very high summer temperatures, all of our efforts were focused on keeping our clusters in an environment that was as cool as possible.

To obtain perfectly ripe grapes, we were still hoping for some rain before the harvest. This long-awaited rainfall did not arrive until 17 August which was the very first day of harvesting. But we did not have just rain, we also had some hail, which was fortunately accompanied by heat and wind.

All of the grapes were in the cellars by 29 September.

« Fresh and fruity with
a rich and generous backbone »

TASTING NOTES

Lovely sandy yellow hue with copper tints.

The expressive and absolutely delicious nose exudes aromas of peach, exotic fruit, redcurrant and cardamom.

The wine is intense and concentrated on entry to the palate. The smooth and full-bodied mid-palate is perfectly balanced by a pleasant acidity with notes of lemon rind.

The finish is fresh, mouthwatering and slightly spicy.



TERROIR

The Clos Mireille terroir, with its vineyards sweeping down towards the Mediterranean Sea, lies in the prestigious La Londe area. It 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
20% CINSULT
10% ROLLE

