

Blanc de Blancs Clos Mireille



Origin

Country	France
Wine Region	AOC Cotes de Provence
Winery	Domaines Ott [★]

Technical Data

Grape Varieties	Semillon and Rolle
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

The grapes are picked by hand and go through a stringent process of sorting, followed by an extremely delicate pressing in vertical presses. Slow alcoholic and malolactic fermentations follow.

Ageing

Ageing in oak casks. Bottling is done the following spring and then the wine is stored in the cellars for 8 to 12 months.

Description

In Brief

This unique, full-flavoured wine celebrates a grape variety originating from the Bordeaux region, Semillon, which thrives on the saline terroir of Clos Mireille. The estate is very close to the shore, facing the Mediterranean. As well as all the advantages of the ocean spray, dry hillside air and generous sunshine, the wine also benefits from the schist soil which contains absolutely no limestone.

Tasting notes

Bright pale-yellow hue with a pale green tinge. This wine reveals intense aromas of lemon, lime, melon and peach. Fresh and clean with notes of dried white fruit lifted by marked minerality. The mouthfeel is silky yet refreshingly crisp. A bouquet of white flowers and lemon zest characterise its finish, alongside the saline notes that are so typical of Clos Mireille.

Food Pairing

Pair with seafood, grilled fish, starters and salads. Serve at 10-12°C.

Notes

