Domaines Ott

Château de Selle Côtes de Provence Rosé

Côtes de Provence, France
Vintage: 2018

Overview

Domaines Ott was founded in 1912 by Alsatian engineer Marcel Ott. Today, the wineries are owned and managed by Champagne Louis Roederer, producing some of the world’s most prestigious wines. These wines are made at three distinctively different estates: Château Romassan (Bandol), Clos Mireille and Château de Selle (both Côtes de Provence).

Château de Selle is located in the Côtes de Provence appellation, located inland on limestone hillsides, enjoying abundant sunshine. The proportion of stone in the soil is 40 to 50 percent, making it an and soil and, despite the presence of some extremely fertile clay deposits, yields are low. Château de Selle has an area of 345 acres, of which 160 acres are planted. Year after year, the cultivated area of the estate wins over part of the rocky terrain. The earth is mechanically tilled while retaining a natural balance, the original proportion of stone being maintained after crushing. The crushing process is carried out on a yearly basis.

Tasting Notes

Clear, pale pink hue with rose-gold tints. The nose opens with delicate floral notes and aromas of acacia blossom. Château de Selle 2018 then develops fruity notes of grapefruit, yellow peach and redcurrant, complemented by a subtle hint of almond. The palate is generous with a lovely silky texture and notes of stone fruit and a pleasant citrus freshness (lime and grapefruit). The finish is persistent and brings a delicate touch of spice.

Harvest Notes

2018 is a vintage which, with its frosts, hail, summer storms and lack of wind, will remain engrained in the team’s memories for a very long time. They had to remain vigilant at all times in order to deal with these complications efficiently and ensure that the growing cycle was able to continue in the right conditions. On tasting, the berries revealed less sugars than the previous years, but good balance nonetheless. Harvesting on all 3 domaines kicked off on 14 August and was over by mid-September. The team was relieved and proud of the excellent yields across all of the vineyards. Vinification gave rise to a fruity, ethereal and perfectly balanced vintage.

Food Pairing

This pairs well with flambéed or glazed monkfish with vegetables, grilled poultry in a sauce, or fruit desserts.

TECHNICAL INFORMATION

Varietals: 58% Grenache, 25% Cinsault, 7% Mourvedre, 10% Syrah