

DOMAINES

Ott★



Domaines Ott

Château de Selle Côtes de Provence Rosé

Côtes de Provence, France

Vintage: 2017

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 arid soil and, despite the presence of some extremely fertile clay deposits, yields are low. Château de Selle has an area of 140 hectares, of which 64 hectares 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

Pale pink with golden tints. The nose opens with intense notes of citrus which evolve towards more floral and spicy aromas. The fresh and smooth palate displays a range of citrus notes combined with a touch of minerality which lingers on the soft and very persistent finish.

Harvest Notes

Once again, this vintage suffered from very high temperatures and not enough rain. Flowering started in late May in perfect conditions as the emergence of the first bunches was to prove. But, the hot weather, not dissimilar to the heatwave of 2003, immediately set in. The condition of the grapes indicated that the harvest would be early, and it eventually started on 14 August. The harvest volume was down by about 20%, but the grapes were very homogeneous and of impeccable quality. The first tastings indicated that the wines would be very well balanced. The heat persisted, but careful winemaking allowed the wines to preserve their freshness and fruit.

Food Pairing

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

TECHNICAL INFORMATION

Varietals: 50% Grenache, 34% Cinsault, 6% Mourvedre, 10% Syrah