

DOMAINES

Ott★



Domaines Ott

Château Romassan Bandol Rosé

Bandol, 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 Romassan is located in the Bandol appellation and lies at the foot of the village of Le Castellet. The soil is poor, composed of limestone, sandstone, and marine upper cretaceous marls. The Bandol appellation is known for its terraced landscapes built from the hard stone with vines, which are planted into vast terraces with varying exposures. The sea air from the bay of Bandol compensates for the terroir's acidity and low rainfall. The winery is located on 148 acres, which are fully devoted to wine production. Cultivation methods are traditional and the soil is mechanically tilled and young shoots are trained with the greatest care to the plant.

Winemaking

The grapes are all hand picked and go through a stringent selective grape sorting, followed by an extremely delicate pressing process. Fermentation is done in thermo-regulated vats followed by aging in oak casks for six to eight months.

Tasting Notes

Pale pink with rose hip colored tints. The nose is elegant and delicate with good freshness and vinosity. It initially displays aromas of pomelo which evolve to more complex notes of vine peach, almond and white flowers. The palate combines finesse and body. It is silky and dense with a taut structure that gives an impression of freshness. Red fruit aromas blend harmoniously with notes of spice to give this wine its elegance and complexity.

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 August 14. 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.

TECHNICAL INFORMATION

Varietals: 55% Mourvèdre, 25% Cinsault, 20% Grenache

Suggested Retail Price: \$52.00