

MAISONS MARQUES & DOMAINES

DOMAINES

Ott★



Domains Ott

Château Romassan Bandol Rosé

Bandol, France

Vintage: 2023

WS 92

Overview

Domains Ott was founded in 1896 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 the third estate acquired by the Ott family in 1956, 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 average vine age at Château Romassan is 14 years. 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.

Domains Ott wines are certified organic starting with the 2022 vintage.

Winemaking

The grapes are all handpicked 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

The wine reveals a beautiful peach hue, reminiscent of rose gold. The nose is enveloping with aromas of candied citrus, evolving towards lemon verbena leaves. On the palate, the wine is clean and reveals notes of red fruits-strawberries and raspberries. The midpalate is tight, fresh and very harmonious. The wine is delicious, right up to the finely balanced finish, perfumed with a hint of pomelo.

Harvest Notes

The 2023 harvest took place in three phases. During the dormant season, between October and March, there was not enough water to replenish the vines. The arrival of heavy rains in May and June was a gift from nature as the vineyards were flowering. July brought a sharp rise in temperatures, before a brief period of cool weather in early August. This brief respite was then followed by an unprecedented heatwave for this time of year. On August 16th, the teams were ready and waiting to start harvesting in the vineyards of Château de Selle and Clos Mireille. The harvest had to be carried out quickly and well to preserve the freshness of the grapes. The 2023 harvest was completed on September 28th at Château Romassan.

TECHNICAL INFORMATION

Varietals: 50% Mourvèdre, 30% Cinsault, 20% Grenache