

# MAISONS MARQUES & DOMAINES

DOMAINES

Ott★



Domaines Ott

## Clos Mireille Blanc

Côtes de Provence, France

Vintage: 2022

### Overview

Domaines Ott was founded in 1896 by Alsatian engineer Marcel Ott. Today, the three estates 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).

Clos Mireille is the second estate acquired by the Ott family in 1936. Clos Mireille is in an exceptional location on the Mediterranean coast, in La Londe les Maures. This is idyllic Provence. Its ancient soil, a mixture of schist and limestone-free clay, benefits from a microclimate permeated by sea spray, which explains the inimitable character of the wines produced from the 124 acres at Clos Mireille. The parcels used in the Blanc slope down as far as the sea.

### Winemaking

The parcels are leveled into espaliers to enable even tilling and planting. The vines are pruned and trained using the double cordon method. The grapes are all picked by hand and go through a stringent selective grape sorting followed by an extremely delicate pressing in pneumatic presses. Slow alcoholic and malolactic fermentation is followed by 4-6 months aging in large oak casks with regular stirring of the lees. Bottling is done the following spring and then the wine is stored in the cellars for eight to twelve months.

### Tasting Notes

White-gold hue with silver tints. The expressive and luscious nose opens with acacia aromas followed by pomelo peel and then light notes of mango. The wine is clean on entry to the palate showing a remarkable and slightly mineral tension. Its aromatic structure is rich and complex ranging from notes of bergamot to wild peaches. Clos Mireille's Mediterranean terroir comes through on the finish with a masterful salinity.

### Harvest Notes

Once again, the 2022 vintage did not bring much water to our Provençal vineyards. This was very difficult for the vine and was also a real challenge for the winegrower. Over the course of its history, Domaines Ott has evolved to cope well in such conditions. With low rainfall levels up until late June and very high summer temperatures, all of our efforts were focused on keeping our clusters in an environment that was as cool as possible. To obtain perfectly ripe grapes, we were still hoping for some rain before the harvest. This long-awaited rainfall did not arrive until August 17th—coincidentally, the day harvest began. But we did not have just rain, we also had some hail, which was fortunately accompanied by heat and wind. Harvest finished on September 29th.

### Food Pairing

This is a pure, fine white wine well suited to gastronomy. To be enjoyed with seafood such as shellfish, grilled fish and bouillabaisse.

### TECHNICAL INFORMATION

Varietals: 60% Sémillon, 40% Rolle