

MAISONS MARQUES & DOMAINES

DOMAINES



Domaines Ott

Château de Selle Côtes de Provence Rosé

Côtes de Provence, France

Vintage: 2021

V	93	WA	91	WS	91
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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 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

The wine is pale with a delicate pearly pink hue. The nose is precise and mineral, revealing aromas of peaches, apricots and vanilla, with undertones of passion fruit and a hint of lime peel. The palate opens with a refreshing attack then grows in power with yellow fruit aromas. The palate is perfectly balanced and ends with a slightly minty, saline and zesty finish.

Harvest Notes

A balmy autumn was followed by an equally mild winter. It was the time for manuring our soils and butting up the vines. After enjoying their rest, the vines stirred into life again with a classic budburst in early spring. On the night of April 8th, some of the vines were hit by frost. But nature surprised us by allowing new buds to emerge and bear fruit. The spring was rainy and the start of the flowering was late. The summer was hot, as it has been for almost 10 years, with heatwaves of varying duration and intensity. On August 19th, harvest began with the first bunches of Grenache.

Food Pairing

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

TECHNICAL INFORMATION

Varietals: 55% Grenache, 30% Cinsault, 10% Mourvedre, 5% Syrah