

MAISONS MARQUES & DOMAINES

DOMAINES



Domaines Ott

Château de Selle Côtes de Provence Rosé

Côtes de Provence, France

Vintage: 2023

V	93	JS	93	WS	91
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Overview

Domaines 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 de Selle is first estate acquired by Marcel Ott, located in the Côtes de Provence appellation inland on limestone hillsides. 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 and where the average vine age is 22 years. 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.

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

Tasting Notes

The wine displays an elegant peach hue flecked with silver. The nose opens with a hint of exotic fruits, followed by notes of jasmine and white-fleshed fruit, wrapped in a delicate minerality. On the palate, the wine is remarkably soft, revealing all the complexity of the summer fruit. Its silky texture evolves gently towards a chalky, mineral finish, set off by a subtle hint of white pepper.

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.

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, 25% Cinsault, 14% Mourvedre, 6% Syrah

