

# MAISONS MARQUES & DOMAINES

DOMAINES



Domaines Ott

## Clos Mireille Blanc

Côtes de Provence, France

Vintage: 2021

### 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

Elegant, pale golden yellow hue with lime tree leaf colored tints. Fresh, expressive nose with notes of citrus and white blossom. On entry to the palate, the wine reveals a lovely slight tartness which is then followed by a softer aromatic bouquet with hints of lemon and white peach. Clos Mireille's terroir comes through on the end palate in the form of a delightful salinity. The finish is refreshing with notes of grapefruit zest.

### 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. Harvest began on August 19th.

### 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

