

MAISONS MARQUES & DOMAINES

DOMAINES



Domaines Ott

Clos Mireille Côtes de Provence Rosé

Côtes de Provence, France

Vintage: 2022

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).

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, where the average vine age is 17 years. 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.

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

Winemaking

The grapes are all hand-picked, followed by strict and selective sorting. Extremely delicate pressing extracts the best of the grapes and color; there is short skin contact in the press. Slow fermentation takes place followed by aging in thermo-regulated stainless steel vats. Bottling is done the following spring.

Tasting Notes

Lovely sandy yellow hue with copper tints. The expressive and absolutely delicious nose exudes aromas of peach, exotic fruit, redcurrant and cardamom. The wine is intense and concentrated on entry to the palate. The smooth and full-bodied mid-palate is perfectly balanced by a pleasant acidity with notes of lemon rind. The finish is fresh, mouthwatering and slightly spicy.

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.

TECHNICAL INFORMATION

Varietals: 70% Grenache, 20% Cinsault, 10% Rolle

