MAISONS MARQUES & DOMAINES

DOMAINES



Domaines Ott	
Étoile	
Vintage: 2019	



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).

ED toile reveals the identity of these three ProvencDal terroirs whilst accentuating their elegance, tension and incredible spirit:

- The schist terroir at Clos Mireille is reflected in the delectable saline character of this cuvée
- The limestone soils at Château de Selle give this wine its finesse
- The calcareous sandstone and sandy marl soils at Château Romassan imbue Étoile with structure and power

Tasting Notes

A very Provence al rose very ott in style yet with its own unique perfection, its own distinctive character. A winemaker's wine, it explores an unexpected and exciting side of Provence.

The fruit is explosive, honest, bright and true to the Ott signature style, yet it pushes the aromatic depth further with its exquisite body and mouthfeel. The subtle signs of aging integrate smoothly into the intensity of the fruit, with its fresh, crunchy notes, subtle salinity and perfect balance. Richness and power strike a new balance, united by their intensity, freshness and seductive opulence.

Harvest Notes

2019 began with a heatwave in February which is quite unusual for this time of the year. is was then followed by unusually cold weather in April and May which slowed the vine's growing cycle. e weather settled during the owering phase with warm, sunny weather and slightly cool nights. We had to observe and adapt to the vine on a daily basis in order to give it what it needed and save it from stress. The health of the grapes was excellent thanks to the consistently warm weather. The harvests kicked off in mid-August and quality was excellent across all the domaines with good balance and expression of the fruit.

TECHNICAL INFORMATION

Varietals: 80% Grenache & 20% Mourve[®]dre

Aging: 15% aged in spherical ceramic vats to accentuate the purity of the fruit