

MAISONS MARQUES & DOMAINES

DOMAINES

Ott★



Domains Ott

Étoile

Vin de France, France

Vintage: 2023

Overview

Domains 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).

Étoile reveals the identity of these three Provençal 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

Very bright and radiant appearance with a peachy hue and delicate pearly highlights. The first nose reveals a fine minerality, then opens up with white peach and citrus fruit fragrances. Hints of tarragon bring a touch of freshness to the whole. The exceptionally silky entry to the palate lends the wine a distinctive texture, building energy and complexity and revealing an elegant blend of pomelo, strawberry and sweet lemon. The spicy finish on this first class rosé shows its great potential for cellar-ageing.

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

Recommended serving temperature: 50-53 °F

TECHNICAL INFORMATION

Varietals: 85% Grenache & 15% Mourvèdre

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