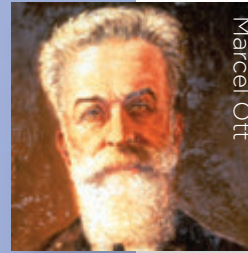


LE VIN RIVIERA



DOMAINES OTT



CHRISTIAN OTT | Co-Director
JEAN-FRANÇOIS OTT | Co-Director

■ Founded in 1896 by Marcel Ott, the wine estates of DOMAINES OTT★ were acquired by Louis Roederer in 2004. Descendants of the founder carry on the heritage of producing some of the world's most prestigious wines from the French Riviera.

Côtes du Provence + Bandol | France



The wines of Domaines Ott[★] are made at distinctively different estates: Two in the Côtes de Provence appellation and one in the Bandol appellation.

DOMAINES + HISTORY

CHÂTEAU DE SELLE (Côtes de Provence) - est. 1912

CLOS MIREILLE (Côtes de Provence) - est. 1936

CHÂTEAU ROMASSAN (Bandol) - est. 1956

It was Provence that inspired the iconic bottle shape for René Ott. The landscape is what guided René as he carved the design that was to embody his vision.



KEY POINTS

Clos Mireille has a total of 420 acres with 116 planted for vineyards.

Grape Varieties:

Primarily *Grenache*, *Cinsault*, *Syrah* for the Rosé
Majority of *Sémillon* and *Rolle* for the Blanc de Blancs.

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 8-12 months ageing in oak casks
for the Blanc de Blancs, and in vats for the Rosé.
Bottling is done the following spring.

The parcels for the production of the Blanc de Blancs - a still white wine -
slope down as far as the sea and are leveled into espaliers
to enable even tilling and planting.

Stringent cultivation techniques are practiced using natural fertilizers
along with manual debudding for limited volume yields.



CLOS MIREILLE was acquired by the Ott family in 1935.

The estate's picturesque seafront location is known for its mix of shale and clay soils; the schistous soil dates back some 340 million years. The microclimate and the sea spray provide highly favorable conditions for both the rosé and the white wines.

CLOS MIREILLE | Côtes de Provence

Clos Mireille "Clair de Noirs," AOC Côtes de Provence Rosé

Clos Mireille Blanc de Blancs, AOC Côtes de Provence



KEY POINTS

The Bandol appellation is known for its terraced landscapes built from the hard stone, with vines planted into vast terraces with varying exposures.

The soil dates back to the late Cretaceous Marine period and is comprised of limestone, sandstone and marl.

Château Romassan estate is 148 acres which are fully devoted to wine production. Stringent cultivation techniques are practiced using natural fertilizers and manual debudding for limited volume yields. The grapes are all hand-picked, followed by strict and selective sorting and an extremely delicate pressing process.

Grape Varieties:

Mourvèdre gives the wine its round, robust quality (a native varietal, dominant in the Bandol Rouge as required by the appellation);
Grenache to round off the wine and give it body, strength and bouquet;
Cinsault for its finesse, fullness and silky elegance;

Fermentation takes place in thermo-regulated vats followed by aging in oak casks for 6-8 months for the Rosé and 18-20 months for the Rouge.

CHÂTEAU ROMASSAN was acquired by the Ott family in 1956 and lies at the foot of the village of Le Castellet in the heart of the Bandol appellation. The property was entirely remodeled and re-planted over a 30-year period. The estate's country house dates back to the 18th century and its cellars have superbly vaulted ceilings.

Château ROMASSAN | Bandol

Château Romassan "Clair de Noirs," AOC Bandol
Château Romassan Rouge Bandol, AOC Bandol

