



VARIETALS
60% Grenache
25% Cinsault
10% Syrah
5% Mourvèdre

BY.OTT

CÔTES DE PROVENCE ROSÉ 2023

Domaines Ott has been pioneering prestige rosé wines since 1912. Founded in 1896 by Marcel Ott, the wine estates of Domaines Ott were acquired by Louis Roederer in 2004. Descendants of the family carry on the heritage of producing some of the world's most prestigious wines from the French Riviera.

BY.OTT is a wine produced with all the savoir-faire of the Domaines Ott team in the newly-constructed cellar of Château de Selle. It is a refined and elegant wine for any rosé enthusiast. The blends originate from select vineyards in Côtes de Provence that have been chosen to ensure that the wine is characterized by fruit and freshness with added finesse and complexity.

WINEMAKING

BY.OTT Côtes de Provence Rosé is primarily sourced from Château de Selle and Clos Mireille (80%) and balanced with fruit from trusted vineyards established generations ago. Ott vineyards are farmed organically and the average age of vines is 22 years. The wine is made under the strict supervision of fourth generation winemaker Jean-Francois Ott. The quality of the wine is perfectly homogenous and consistent, from the first to last bottling. All the winemaking processes are fully controlled—from blending to storage—to ensure that the highest quality standards are maintained.

TASTING NOTES

Pastel pink hue with soft, rosewood tints. The wine displays a fresh nose redolent of red berries, citrus fruits and white blossom. It is luscious and fruity on the palate with a smooth and silky mouthfeel. Fresh notes of citrus zest accompany the persistent finish.

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POINTS
JAMES SUCKLING.COM

A fresh, red-fruited rosé with sliced strawberries, pink nectarines, fresh flowers and citrus peel undertones. Crunchy and zesty on the palate with a medium body and saline notes. Flavorful and vivid. Drink now.

90
POINTS
VINOUS

Much zippier than the 2022, the 2023 Rosé BY.Ott shimmers with energy. At its core, this wine is the essence of strawberries. It's admirable in its purity of fruit, but it's also just slightly less harmonious than the previous vintage, with a bit of heat poking through. I keep waiting for more layers to develop, but aside from a little hit of crunchy sea salt minerality toward the close, you just hop on and ride the strawberry train. Tart orange juice freshness pings in right at the end, compelling me to raise my score slightly. Also, the finish is long...ok, maybe this is pretty good!