

CHÂTEAU ROMASSAN

ROSÉ 2022

VINTAGE

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 17 August which was the very first day of harvesting. But we did not have just rain, we also had some hail, which was fortunately accompanied by heat and wind.

All of the grapes were in the cellars by 29 September.

TASTING NOTES

Light peach hue with a soft sheen.

The nose is richly aromatic and slightly roasted. Notes of grapefruit are followed by those of exotic fruit, lemon and verbena.

The full, round palate reveals aromas that are set off by a subtle touch of liquorice emphasising the character of the wine. The finish is slightly minty and zesty with candied citrus notes.

« A full-bodied and elegant rosé with remarkable texture »





TERROIR

The 90 hectares of vineyards are split between the AOC's eight communes and planted on marl and limestone soils that are particularly well suited to Mourvèdre. They are composed of two main climates.

The grapes grown in the valley offer fresh, crunchy juice whereas those grown at higher altitudes on the terraced hillsides produce wines with more body and structure.

GRAPES VARIETIES

55% MOURVÈDRE 25% CINSAULT 20% GRENACHE