DOMAINES



Tracing its roots back to 1912, Domaines Ott wines represent the best of Provence: beauty, heritage, and unsurpassed character. Today, fourth-generation cousin Jean-François Ott manages the three estates, totaling over 500 acres of vineyards, to produce wines of two appellations: Côtes de Provence and Bandol. Before a manual harvest, grapes are grown without the use of chemical fertilizers, pesticides, or herbicides, respecting both the environment and the Provencal tradition—a nod to founder Marcel Ott's enduring legacy.



#### CHÂTEAU DE SELLE CÔTES DE PROVENCE ROSÉ 2022

VARIETALS: 58% GRENACHE | 28% CINSAULT | 7% MOURVÈDRE | 7% SYRAH

Château de Selle is located in the Côtes de Provence appellation, located inland on limestone hillsides, enjoying abundant sunshine. The proportion of stone in the soil is 40 to 50 percent, making it an arid soil and, despite the presence of some extremely fertile clay deposits, yields are low. Château de Selle has an area of 345 acres, of which 160 acres are planted.

The very pale, pearly pink hue is set off by subtle golden tints. The nose reveals a discreet salinity combined with luscious notes of citrus fruit, vanilla, violets and yellow fruit, all carried by an intense minerality. The wine is fresh and energetic on entry to the palate where it shows a taut structure supported by a lovely backbone of white fruit and citrus peel. Mineral notes come to the fore before giving way to a very persistent finish, bringing both sweetness and salinity.

**93PTS** VINCUS | The 2022 Rosé Château de Selle Cru Classé opens with a striking bouquet, blending dusty dried flowers with ginger, a spritz of lemon and crushed apples. It's supple and soothing to the senses, with a textural wave of white strawberry, candied orange and sweet inner florals. A core of brilliant acidity maintains a fantastic balance as this tapers off long and potent. A mineral staining and citrus hints tease the taste buds. Please pour me another.

93PTS Wine&pirits

### **CLOS MIREILLE**

acres of planted vineyards.

# CÔTES DE PROVENCE ROSÉ 2022

VARIETALS: 70% GRENACHE | 20% CINSAULT | 10% ROLLE Clos Mireille is an ancient terrain distinguished for its combination of schists and clays, and by an absence of limestone. The vineyard's proximity to the sea explains the inimitable character of the wines produced at Clos Mireille. The microclimate and sea spray create the ideal condi-

Lovely sandy yellow hue with copper tints. The expressive and absolutely delicious nose exudes aromas of peach, exotic fruit, redcurrant and cardamom. The wine is intense and concentrated on entry to the palate. The smooth and full-bodied mid-palate is perfectly balanced by a pleasant acidity with notes of lemon rind. The finish is fresh, mouthwatering and slightly spicy.

tions for the production of extremely rare wines. Clos Mireille has 124

**93+PTS** VINCUS I The 2022 Rosé Clos Mireille Cru Classé is dreamy, wafting up with a perfumed blend of nectarine, sweet white flowers and white strawberry. Like pure silk on the palate, this soothes with its ripe orchard fruits, which are gently contrasted by a bitter tinge of sour citrus as juicy acidity adds fleshy depths. The 2022 cleans up beautifully as inner florals and confectionary spice echo throughout. This is a gorgeous Rosé today, yet it should evolve beautifully for years.

92PTS Wine Spirits



## CHÂTEAU ROMASSAN BANDOL ROSÉ 2022

#### VARIETALS: 55% MOURVÈDRE, 25% CINSAULT, 20% GRENACHE

Château Romassan is located in the Bandol appellation and lies at the foot of the village of Le Castellet. The soil is poor, composed of limestone, sandstone, and marine upper cretaceous marls. The Bandol appellation is known for its terraced landscapes built from the hard stone with vines, which are planted into vast terraces with varying exposures. The sea air from the bay of Bandol compensates for the terroir's acidity and low rainfall. The winery is located on 148 acres, which are fully devoted to wine production. Cultivation methods are traditional and the soil is mechanically tilled and young shoots are trained with the greatest care to the plant.

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.

**95PTTS WINES** In the arms race of bottle shapes and vibrant shades of pink, Jean-François Ott's wines stand out for their restraint, even in Bandol. This wine channeled the hot, dry summer of 2022 into a silky texture that quietly undergirds a complex strawberry flavor, complete with the leafy tops. This is the first certified-organic vintage from the estate, and the health of the fruit is apparent in the elegance of the wine - lasting with mouthwatering savor, its acidity and tannins cleaning up after themselves like a neurotic houseguest. For me, elegance in rosé is defined by its ability to be simply delicious, but complex and rewarding under scrutiny - a test this wine passes with flying pink colors.

91PTS vinous

