

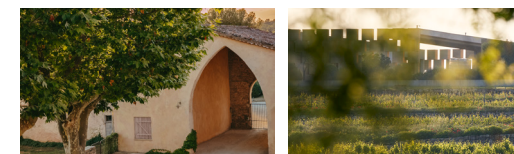
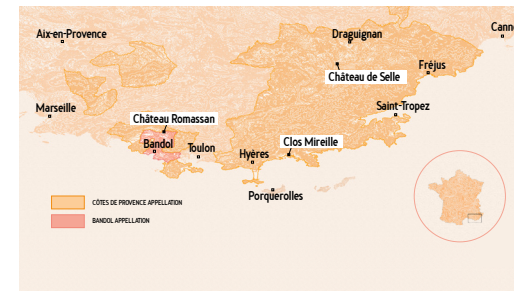


CERTIFIED
ORGANIC
SINCE THE
2022 VINTAGE

The story began with Marcel Ott back in 1896 and now, nearly 130 years later, it is our turn to continue it. The three Domaines Ott estates are all located in Provence and within two appellation areas: Côtes de Provence and Bandol. Château de Selle in Taradeau, Clos Mireille in La Londe les Maures and Château Romassan in Castellet.

These three estates lie in the east of Provence where crystalline rocks overlook the sea. Here, the landscape is made up of small, gently sloping hillsides thick with forests and shrubs. Each of the three estates has its own unique vision of Provence, expressed through its distinctive soils and microclimates. Respectful viticulture has been used from the very start and the wines from each estate are now produced using organic methods, certified from the 2022 vintage.

These organic practices, coupled with growing methods inspired by biodynamics, go well beyond the requirements of organic certification and are based on a bespoke, artisan ethos. This sustainable and respectful approach to viticulture, introduced by Marcel Ott when creating the estates, continues uninterrupted to this day.



CHÂTEAU DE SELLE CÔTES DE PROVENCE ROSÉ 2023

VARIETALS: 55% GRENACHE, 25% CINSAULT,
14% MOURVEDRE, 6% SYRAH

This exceptionally elegant rosé was born in the arid soils of our limestone hillsides and offers a pure reflection of this terroir's mineral freshness. It is a remarkably refined rosé that combines the structure of Grenache with the fruitiness of Cinsault. The result is a subtle balance between texture and finesse with expressive fruit and exceptional freshness.

93PTS JAMES SUCKLING.COM | *Bright and vivid nose with strawberries, dried raspberries, cherry blossoms and a light, spicy undertone. Medium-bodied, round-textured and lengthy with lots of energy and a crisp, mineral backbone. Round and textural finish. From organically grown grapes. Drink now.*

93PTS VINOUS | *Delicate and floral in the glass, the 2023 Rosé Château de Selle Cru Classé wafts up with a captivating blend of freshly sliced nectarines, minty herbs, peach sorbet and wet stone. This is seamlessly silky and serene, focused on purity, with ripe orchard fruits and candied lime motivated by a core of tantalizing acidity. It's potent and long, with a spicy flourish of ginger and citrus while leaving a sweet herbal tinge that lingers on and on. The 2023 Château de Selle is simply stunning.*



CLOS MIREILLE CÔTES DE PROVENCE ROSÉ 2023

VARIETALS: 80% GRENACHE, 15% CINSAULT, 5% ROLLE

This exceptionally fresh rosé offers an explosion of juicy fruit and reveals the quintessence of its mineral and saline, coastal terroir. Behind its bright and clear, salmon-pink hue lies a fresh and intense wine with an energetic front palate, amplified by zesty notes of juicy fruit. It is fresh and lively with a broad and well-defined structure.

91PTS Wine Spectator | *Shows impressive power, offering red currant and juicy melon flavors powered by mouthwatering acidity and mineral energy. Dried rose petal and lavender accents add intrigue to the polished, silky palate, with the density and length making for a standout rosé. Grenache, Cinsault and Syrah. Drink now through 2028.*



CHÂTEAU ROMASSAN BANDOL ROSÉ 2023

VARIETALS: 50% MOURVÈDRE, 30% CINSAULT,
20% GRENACHE

This sun-drenched terroir faces the sea and is composed of limestone and marl soils that are particularly well suited to Mourvèdre. Growing between the hillsides and the valley, this varietal gives us complex and well-structured rosés with intense aromas of white stone fruit, citrus and sweet spice. This is a rich and elegant rosé with remarkable texture.

92PTS Wine Spectator | *A reminder of Bandol's superiority when it comes to rosé. Crushed stone minerality grounds this fresh, alluring version, with notes of dried lavender and salted herbs alongside mandarin acidity. This well-meshed version sings in harmony from start to vibrant finish. Mourvèdre, Cinsault and Grenache. Drink now through 2028.*

92+PTS VINOUS | *The 2023 Rosé Château Romassan captivates with a bouquet that mixes savory and sweet, as nuances of D'Anjou pear and lime zest combine with spring flowers, ginger and green melon. This is vividly fruit-focused within, with cooling acidity and silken textures, coming across as lifted and refined yet also potent. Its minerality shines through the finish, crisp, nearly crunchy and long with a spicy tinge that pinches at the palate. Complexity and shear depth make the Chateau Romassan impossible to ignore.*