

DOMAINES  
**Ott**★  
2024  
PRE-SELL

Tracing its roots back to 1896, Domaines Ott wines represent the best of Provence: beauty, heritage, and unsurpassed character. Today, fourth-generation winemaker Jean-François Ott manages the three estates, totaling over 500 acres of vineyards, to produce wines of two appellations: Côtes de Provence and Bandol.

Gentle, sustainable, organic winegrowing and winemaking practices have always been utilized on the estates. In keeping with an ethos based on craftsmanship and a bespoke approach, the family uses biodynamic-inspired practices that go well beyond the requirements of the specifications in force—a nod to founder Marcel Ott's enduring legacy.

Domaines Ott is arguably the benchmark for Provençal rosé, and has been for almost 130 years, ever since Marcel Ott ventured here from Alsace and bought his first vineyards.

**FOOD&WINE**



**Château de Selle Côtes de Provence Rosé Cru Classé 2024**

Château de Selle was the first estate acquired by Marcel Ott, in 1912. It is located in Taradeau, on the high limestone hills in the heart of the Var countryside. This very fine rosé, from the arid soils of the limestone hills, reveals all the mineral freshness of its terroir. It is an elegant rosé that strikes a subtle balance between texture and finesse with a very expressive fruit, chalky, mineral finish, set off by a subtle hint of white pepper.

Varietals: 55% Grenache, 30% Cinsault, 12% Mourvedre, 3% Syrah

**92 POINTS | VINOUS**

Brightest and most mineral-driven of the three estate Rosés from Ott. Vibrant and utterly refreshing... The 2024 splashes across the palate with soft curves and palpable grip. Balance? You bet.



**Clos Mireille Côtes de Provence Rosé Cru Classé 2024**

In 1936, Marcel Ott fell in love with a very old property in La Londe Les Maures, not far from the Mediterranean coast, known as Clos Mireille. With its lovely, bright personality, the Clos Mireille Rosé is a reflection of its coastal terroir facing the Mediterranean Sea. The sea spray, the dry air in the hills and the abundant sunshine, combined with the limestone-free saline soil, create a wine with a unique and elegant character.

Varietals: 66% Grenache, 30% Cinsault, 4% Rolle

**93 POINTS | VINOUS**

Fine delineation and precision. The core of fruit here is so pure. White cherry, white nectarine, apricot and Seville orange are all crystal clear. Everything about the 2024 speaks to pedigree, calibrated winemaking and finesse. The Clos Mireille is superb and uncompromising in its balance. Provence Rosé at its finest.



**Château Romassan Bandol Rosé 2024**

Acquired by the Ott family in 1956, Château Romassan sits tucked away between the Sainte-Baume massif and the shores of the Mediterranean, in the commune of Le Castellet. Mourvèdre, the majority grape variety in this blend, comes into its own here like no place else, providing solidity, structure and excellent cellar-ageing potential. It is complemented by the deep vinosity of Grenache and the softness of Cinsault.

Varietals: 60% Mourvedre, 20% Cinsault, 20% Grenache

**94 POINTS | VINOUS**

Supreme textural finesse and elegance. Beautifully weighted, broad and nearly opulent, yet in no way heavy, the 2024 drapes a blanket of floral-inflected orchard fruit across the tongue, coating every corner of the mouth through the long, focused finish. This is such an intentional Rosé made with the highest level of craftsmanship. I wouldn't hesitate to age this Bandol for a few years to allow even further complexity to develop. Bravo.