

DOMAINES

Ott★

CERTIFIED ORGANIC SINCE THE 2022 VINTAGE

Château Romassan Bandol Rosé 2024

Bandol

OVERVIEW

Domaines Ott was founded in 1896 by Alsatian engineer Marcel Ott. Today, the wineries are owned and managed by Champagne Louis Roederer, producing some of the world's most prestigious wines. These wines are made at three distinctively different estates: Château Romassan (Bandol), Clos Mireille, and Château de Selle (both Côtes de Provence).

Château Romassan is the third estate acquired by the Ott family in 1956, 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 average vine age at Château Romassan is 14 years. 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.

WINEMAKING

The grapes are all hand-harvested, followed by strict and selective sorting and an extremely delicate pressing process to extract the best of the pulp. No maceration: direct pressing with short skin contact. Fermentation is done in thermo-regulated stainless steel vats followed by aging for 4-6 months. No malolactic fermentation.

TASTING NOTES

Peach-colored hue with a dash of copper. An enveloping nose, blending citrus and passion fruit with beautiful aromatic intensity. Full and round palate, carried by the freshness of mandarin and enhanced by a subtle touch of Sichuan red pepper. Rich and persistent finish, highlighted by notes of pomelo pith.

94
POINTS
vinous

The 2024 Rosé Château Romassan is a wine of 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. Rosewater, orange confit and a tickle of sea salt last well after the wine has exited the stage. 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.

92
POINTS
Wine Spectator

A sophisticated, polished Bandol, with a seductive, juicy palate that's all rounded off. Hums with vivid energy behind its notes of melon and garrigue. Cool stone minerality lines the finish, which is focused and mouthwateringly long. Delicious and just beginning to unfurl. Mourvèdre, Cinsault and Grenache. Drink now through 2029.

VARIETALS:
60% Mourvèdre
20% Cinsault
20% Grenache



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