DOMAINES

Clos Mireille 2024

Côtes de Provence Rosé Cru Classé

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).

Clos Mireille is the second estate acquired by the Ott family in 1936. Clos Mireille is in an exceptional location on the Mediterranean coast, in La Londe les Maures, where the average vine age is 17 years. This is idyllic Provence. Its ancient soil, a mixture of schist and limestone-free clay, benefits from a microclimate permeated by sea spray, which explains the inimitable character of the wines produced from the 124 acres at Clos Mireille.

WINEMAKING

The grapes are all hand-picked, followed by strict and selective sorting. Extremely delicate pressing extracts the best of the grapes and color; there is short skin contact in the press. Slow fermentation takes place followed by aging in thermo-regulated stainless steel vats. Bottling is done the following spring.

TASTING NOTES

Shimmering golden pink color. Fresh and expressive nose, with notes of yellow fruits, a hint of boxwood leaf and a touch of spicy cardamom. Palate is juicy and vibrant with beautiful tension, fresh peach flavors shine with brilliance. Smooth and delicious finish.

93 POINTS VINCUS While the Romassan is all plushness and the de Selle is all drive, the 2024 Rosé Clos Mireille is all about 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.

A refined, restrained style, with beautiful textural purity to the delicate notes of mel-

tle differences reflecting the terroir of each estate. This one, from coastal vineyards surrounded by a nature reserve, seemingly has an extra salty tang from its proximity

to the sea, and whiter, fresher fruit. A pale shell-pink, with delicate peach aromas;

the wine opens up to ripe white peach and creamy nut richness (from slightly longer

ageing on the lees) is balanced by a long, crisp, saline citrus acidity.

91 POINTS Wine Spectator

POINTS

Decanter

on, rose water and herbes de Provence. Salty and mouthwatering through the wellmeshed finish, which shows range, energy and mineral depth. Grenache, Cinsault and Syrah. Drink now. There is an Ott signature for all of their rosés, creating elegant silky wines with sub-

VARIETALS: 66% Grenache 30% Cinsault 4% Rolle