



CHÂTEAU DE SELLE

ROSÉ 2022

AOC CÔTES DE PROVENCE

VINTAGE

Once again, the 2022 vintage did not bring much water to our Provençal vineyards. This was very difficult for the vine and was also a real challenge for the winegrower. Over the course of its history, Domaines Ott* has evolved to cope well in such conditions. With low rainfall levels up until late June and very high summer temperatures, all of our efforts were focused on keeping our clusters in an environment that was as cool as possible.

To obtain perfectly ripe grapes, we were still hoping for some rain before the harvest. This long-awaited rainfall did not arrive until 17 August which was the very first day of harvesting. But we did not have just rain, we also had some hail, which was fortunately accompanied by heat and wind.

All of the grapes were in the cellars by 29 September.

« A subtle balance
between texture and elegance »

TASTING NOTES

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.



TERROIR

Hidden away in an ocean of pine trees and forests, the estate enjoys breathtaking views of the surrounding countryside and vineyards. It has 84 hectares of vineyards planted on soils composed of gypsum, red clay, gravel and stones.

GRAPES VARIETIES

58% GRENACHE
28% CINSULT
7% MOURVÈDRE
7% SYRAH