

DOMAINES

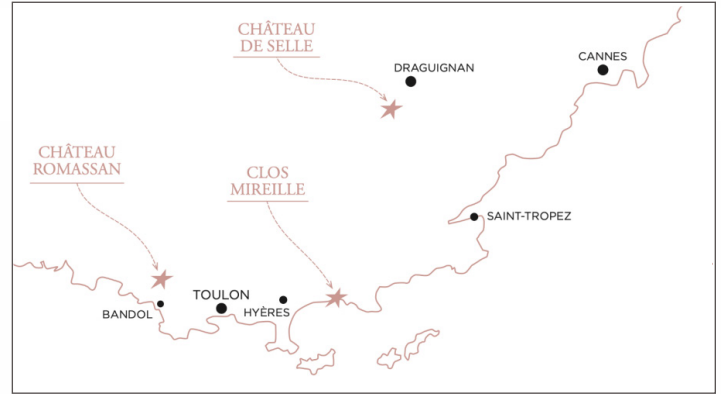


Domaines Ott was founded in 1912 by Alsatian engineer Marcel Ott. Today, the wineries are owned and managed by Champagne Louis Roederer, producing some of the world's most prestigious wines. These wines are made at three distinctively different estates: Château Romassan (Bandol), Clos Mireille and Château de Selle (both Côtes de Provence).



CHÂTEAU ROMASSAN BANDOL ROUGE 2017

Château Romassan is 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 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.



UNIQUE IN PROVENCE, DOMAINES OTT IS COMPOSED OF THREE ESTATES IN TWO APPELLATIONS: CÔTES DE PROVENCE AND BANDOL.

VARIETALS
90% MOURVEDRE
10% GRENACHE

The 2017 vintage displays a beautiful ruby red hue. The nose opens with subtle menthol and spicy notes which give way to aromas of morello cherry and blackcurrant. These same fruit aromas are found on the palate, combined with a concentrated and fresh attack. The powerful structure is supported by silky smooth tannins which give this wine its excellent balance.

93
POINTS
Wine Spectator

This sinewy red shows an elegant edge, with plum and blackberry notes richly accented with ganache. Brooding mineral details give way to savory elements of cured meat and leather along the herb-tinged finish. Mourvèdre, Grenache and Syrah. Drink now through 2031.

91
POINTS
Food & Wine

Hints of rosemary and black olives join blueberries, dark chocolate and tree bark on the nose of Ott's 2017 Bandol Chateau Romassan. A Mourvèdre-dominated blend, this full-bodied wine is plush and supple, with a slightly creamy mid-palate and a velvety texture to the finish. I'd be surprised if this were long-lived by Bandol standards, but it provides plenty of pleasure now and probably will continue to do so up to a decade.



CLOS MIREILLE BLANC 2020 CÔTES DE PROVENCE

Clos Mireille is an ancient terrain distinguished for its combination of schists and clays, and by an absence of limestone. The vineyard's proximity to the sea explains the inimitable character of the wines produced at Clos Mireille. The microclimate and sea spray create the ideal conditions for the product

The grapes are all picked by hand and go through a stringent selective grape sorting followed by an extremely delicate pressing in vertical presses. Slow (alcoholic and malolactic) fermentation is followed by aging in oak casks. Bottling is done the following spring and then the wine is stored in the cellars for eight to twelve months. on of extremely rare wines. Clos Mireille has 124 acres of planted vineyards. The parcels used in the white wine slope down as far as the sea.

2020 was another year characterised by particularly mild annual temperatures. The average 800mm of rainfall was concentrated mainly from October to March. After a very mild winter, budburst was observed in the first fortnight of March. The mild weather at the end of May ensured that the flowering went off perfectly. The emergence of the clusters was uniform in all the vineyards. June brought long hot days. Due to the healthy conditions, we decided to stop our natural treatments, as well as the ploughing work, to prevent any stress to the vines, which continued along their life cycle, accompanied by hot summer days. Harvest began on August 12th to ensure that the 2020 vintage would have perfect balance and freshness.

VARIETALS
67% SÉMILLON
33% ROLLE