

DOMAINES

Off★[®]

SAVOR THE COLORS
OF TIME

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The story began with Marcel Ott back in 1896 and now, nearly 130 years later, it is our turn to continue it. The three Domaines Ott* estates are all located in Provence and within two appellation areas: Côtes de Provence and Bandol. Château de Selle in Taradeau, Clos Mireille in La Londe les Maures and Château Romassan in Castellet.

These three estates lie in the east of Provence where crystalline rocks overlook the sea. Here, the landscape is made up of small, gently sloping hillsides thick with forests and shrubs.

Each of the three estates has its own unique vision of Provence, expressed through its distinctive soils and microclimates. Respectful viticulture has been used from the very start and the wines from each estate are now produced using organic methods, certified from the 2022 vintage. These organic practices, coupled with growing methods inspired by biodynamics, go well beyond the requirements of organic certification and are based on a bespoke, artisan ethos. This sustainable and respectful approach to viticulture, introduced by Marcel Ott when creating the estates, continues uninterrupted to this day.

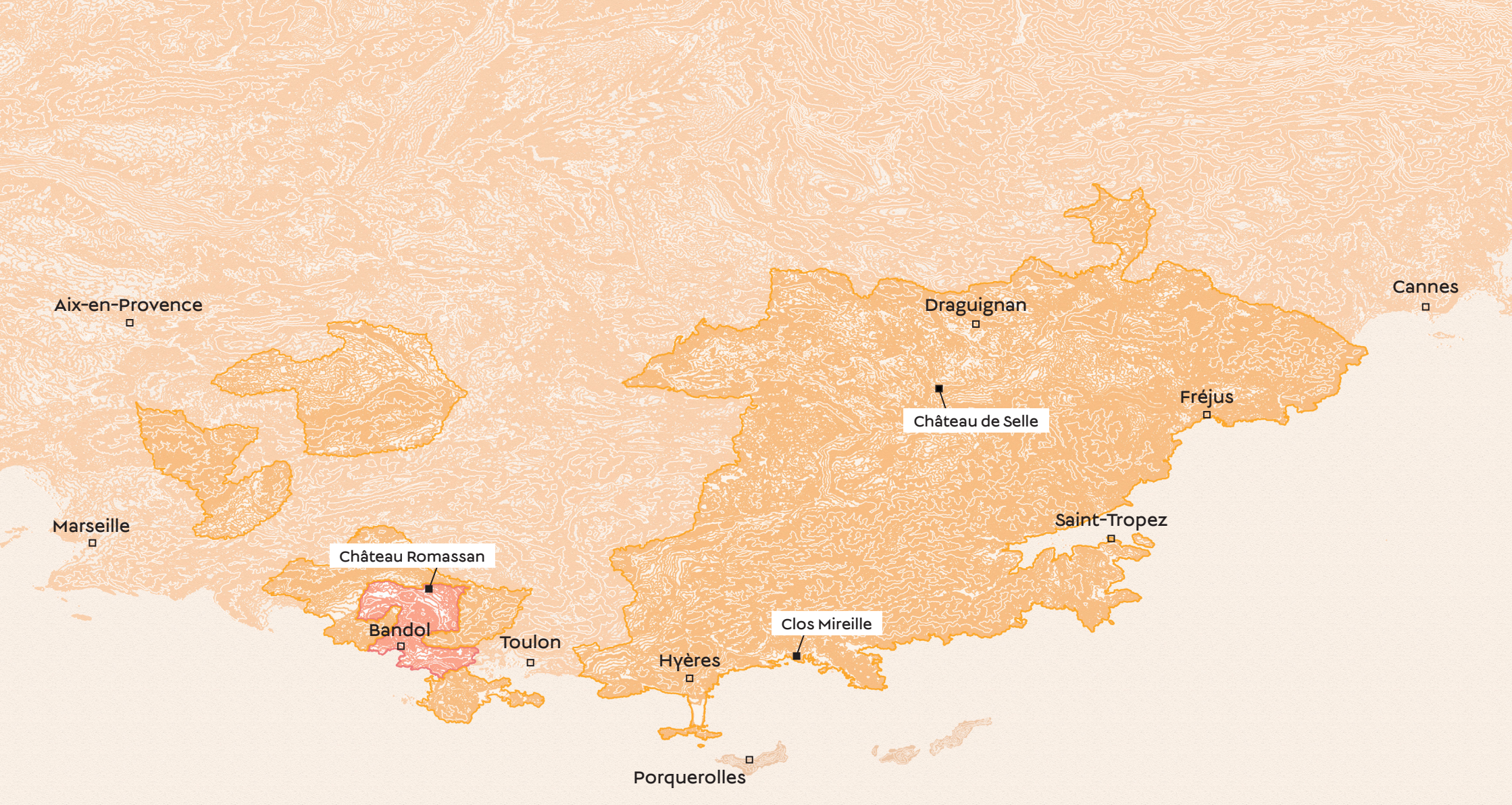


Domaines Ott* are members of the 'Roederer Collection', alongside the other illustrious and independently-run companies within the Louis Roederer Group, and find within this new umbrella a firm anchor for their vision of 'artisan vigneron'. Today, Domaines Ott* is managed by Jean-François Ott, a man with a deep respect for nature and her rhythms. He has long sought to place 'time' at the heart of his artisan winemaking process: the time and patience required for precise and refined winegrowing practices, the time required for vinification and ageing, and the time and experience accrued by the four successive generations who have been at the helm of the estates since their foundation by Marcel Ott.

The wines crafted by Domaines Ott are imbued with that magical Provençal ambience. With each new vintage, the growing cycle is influenced by the seasons that reflect the colours of time. The rosés remain true to the tradition of Provençal rosé whilst the whites and reds are nothing short of outstanding. All share the same values of finesse and elegance and at the same time reflect the quintessence of the relaxed Provençal art-de-vivre.




The wines from our three estates are all presented in the same bottle with its iconic, amphora-inspired form. It was designed in 1932 by Marcel's son René Ott who had hoped it would be adopted as the standard Provençal bottle shape. This was not to be the case so this bottle is now unique and exclusive to us.



-  CÔTES DE PROVENCE APPELLATION
-  BANDOL APPELLATION





ACQUIRED IN 1912.
APPELLATION: CÔTES DE PROVENCE.
VARIETALS: GRENACHE, CINSULT,
SYRAH, MOURVÈDRE,
CABERNET SAUVIGNON.
AVERAGE AGE OF THE VINES: 22 YEARS.

CHÂTEAU DE SELLE
PROVENCE CRU CLASSÉ
HISTORICAL PROVENCE



“A wild natural oasis in which the heart of the Provençal identity resonates with strength and energy. It is also the wine region of our origins, the starting point for this family adventure!”

JEAN-FRANÇOIS OTT



Château de Selle is located in Taradeau, near Draguignan. 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.

With their contemporary architecture, the cellars blend seamlessly into the landscape. State-of-the-art technology enables the utmost precision to be applied to the vinification process which uses a gravity system as well as small vats adapted to the size of each vineyard plot, using stainless steel, foudres and barrels to allow the wines to evolve gently over time.

The resulting wines are elegant, graceful and well-balanced, ethereal and mineral, soft yet precise, with sappy, nuanced fruit and unrivalled smoothness. The range is made up of a rosé, a red and also a Vieux Marc de Rosé.







“A mineral wine with a fresh mouthfeel and delicately spicy finish.”

JEAN-FRANÇOIS OTT

ROSÉ — AOC CÔTES DE PROVENCE

This exceptionally elegant rosé was born in the arid soils of our limestone hillsides and offers a pure reflection of this terroir’s mineral freshness. It is a remarkably refined rosé that combines the structure of Grenache with the fruitiness of Cinsault. The result is a subtle balance between texture and finesse with expressive fruit and exceptional freshness.

VARIETALS: GRENACHE, CINSULT, MOURVÈDRE, SYRAH.

“An explosion of fresh fruit with an incredibly silky mouthfeel and freshness!”

JEAN-FRANÇOIS OTT

RED — AOC CÔTES DE PROVENCE

This wine is composed predominantly of Syrah complemented by a smaller proportion of Cabernet Sauvignon. The result is a wine with a dual perspective, one that is both sunny and elegant, intensely fresh yet with a distinctive dimension to its fruit. It is an aromatic and fragrant red with fine, smooth tannins and powerful fruity notes creating a sensation of volume, depth and structure.

VARIETALS: SYRAH, CABERNET SAUVIGNON.





“There is this prominent taste of fresh grapes coupled with a warm and enveloping texture.”

JEAN-FRANÇOIS OTT

VIEUX MARC DE ROSÉ — PROVENCE EAU-DE-VIE

This small production Vieux Marc de Rosé is a revival of a Provençal tradition that dates back over 70 years at the estate. Château de Selle enjoys the status of ‘grower-distiller’ and with its own alembic still, is able to control all stages of the production process. The grape marc is obtained after pressing the rosé wine. It contains the skins, stalks and seeds, which are then distilled. Only the ‘cœur de chauffe’, i.e., the highest quality and most intensely aromatic spirits, are used to produce the marc. It is then barrel-aged for at least 10 years to impart heady, complex aromas to the distillate.

Crafted from a blend of several vintages of eau-de-vie that have been aged for at least 10 years, this Vieux Marc de Rosé is only made in certain years. It is ideally enjoyed as an after-dinner drink or in a cocktail to best appreciate its warm, woody notes, freshness and fruitiness.

ABV: 52°



ACQUIRED IN 1936.
APPELLATION: CÔTES DE PROVENCE.
VARIETALS: GRENACHE, CINSULT,
SYRAH, SÉMILLON, ROLLE.
AVERAGE AGE OF THE VINES: 17 YEARS.

CLOS MIREILLE
PROVENCE CRU CLASSÉ
IDYLLIC PROVENCE

“The idyllic charm of this outstanding terroir is hard to resist, a small corner of paradise stretching along the shoreline!”

JEAN-FRANÇOIS OTT



Clos Mireille is an old building built by Benedictine monks in the 18th century. It was a residence that became a family villa and today has been transformed into our main reception facility as well as the ideal location to showcase the Provençal traditions and art-de-vivre that we uphold.

The Clos Mireille terroir, with its vineyards sweeping down towards the Mediterranean Sea, lies in the prestigious La Londe area. It covers 174 hectares classified as a nature reserve. Our 56 hectares of vines are planted on relatively shallow and well-draining, schist and quartz soils and thrive in this climate of Mediterranean sunshine and near-constant breeze.

The estate produces a white and a rosé, both of which are fresh and expressive, combining fruitiness and tension with a delicate touch of salinity.



CLOS MIREILLE - PROVENCE CRU CLASSE





“A luscious, sunny
and dynamic wine.”

JEAN-FRANÇOIS OTT

ROSÉ — AOC CÔTES DE PROVENCE

This exceptionally fresh rosé offers an explosion of juicy fruit and reveals the quintessence of its mineral and saline, coastal terroir. Behind its bright and clear, salmon-pink hue lies a fresh and intense wine with an energetic front palate, amplified by zesty notes of juicy fruit. It is fresh and lively with a broad and well-defined structure.

VARIETALS: GRENACHE, CINSAULT, ROLLE, SYRAH.





“A unique saline dimension coupled with exceptional freshness and intense aromas of lemon.”

JEAN-FRANÇOIS OTT

WHITE — AOC CÔTES DE PROVENCE

Clos Mireille is a truly unique white wine that proudly displays its identity: a coastal terroir imparting a characteristic saline touch that simply cannot be found elsewhere. This delicate white wine displays exceptional freshness supported by an intense fruit character and tension and complemented by zesty and floral notes. This is a pure, fine white wine well suited to gastronomy.

VARIETALS: SÉMILLON, ROLLE.



ACQUIRED IN 1956.
APPELLATION: BANDOL.
VARIETALS: MOURVÈDRE,
CINSULT, GRENACHE.
AVERAGE AGE OF THE VINES: 14 YEARS.

CHÂTEAU ROMASSAN PICTURESQUE PROVENCE



“Here, the strength of our high altitude terroirs is revealed by the magic of time combined with gentle and respectful winegrowing practices. We could almost believe ourselves to be in Tuscany, bathed in light and perched high up above the sea.”

JEAN-FRANÇOIS OTT



Château Romassan is an imposing 18th structure situated in the heart of the Bandol AOC, nestled between the Sainte-Baume mountains and the Mediterranean Sea. It is here, in this pastel-toned house, that Jean-François Ott has chosen to live, surrounded by pine forests and the very first vines acquired by the estate.

These 90 hectares of vineyards are split between the AOC's eight *communes* and planted on marl and limestone soils that are particularly well suited to Mourvèdre. This varietal thrives in the presence of two very different climates: the grapes grown in the valley offer fresh, crunchy juice whereas those grown at higher altitudes on the terraced hillsides produce wines with more body and structure.

This terraced terroir therefore results in intensely coloured, deeply structured and elegant Mourvèdres with a spicy, warm and full-bodied character. These deep and powerful reds will continue to age beautifully for decades to come whilst the rosés will evolve harmoniously over time.







“A complex and
magnificently fragrant
rosé with remarkable
persistence.”

JEAN-FRANÇOIS OTT

ROSÉ — AOC BANDOL

This sun-drenched terroir faces the sea and is composed of limestone and marl soils that are particularly well suited to Mourvèdre. Growing between the hillsides and the valley, this varietal gives us complex and well-structured rosés with intense aromas of white stone fruit, citrus and sweet spice. This is a rich and elegant rosé with remarkable texture.

VARIETALS : MOURVÈDRE, CINSAULT, GRENACHE.

“Powerful structure and silky smooth tannins: perfect balance!”

JEAN-FRANÇOIS OTT

RED — AOC BANDOL

The combination of high-altitude plots of terraced vines, varied exposures and old vine stocks create an outstanding terroir that gives rise to high-quality reds with body and a spicy character. This red confirms the incredible potential of the Mourvèdre with its depth, concentration and velvety smooth tannins. Capturing the heart and soul of Bandol, it is well balanced, with a controlled power and delicate minty notes that sustain the palate and linger on the finish.

VARIETALS: MOURVÈDRE, GRENACHE.





ÉTOILE

Étoile offers a very different expression of the Ott* vineyards and is the fruit of an artisan vision. It is a very rare wine and offers a much more personal interpretation of our wine region. It is an author's wine, a wine that invites us to appreciate the magic of time and enjoy each moment of it.

Étoile also represents the freedom, originality and spontaneity with which we craft a new and different wine each year, working hand in hand with nature and taking inspiration from what she decides to offer us! We have always felt strongly about exploring new means of expression and this wine is our way of encapsulating these in a unique and original wine that reflects our creativity.



ÉTOILE ROSÉ - VIN DE FRANCE

The result of a winemaker's vision, Étoile rosé is born as a free composition; the union of the most characteristic cuvées of our three estates - Château de Selle, Clos Mireille and Château Romassan - selected according to the specific character of each year.

It is produced outside of the AOCs' regulations and therefore falls under the 'Vin de France' category. It offers the quintessence of three different terroirs and reconnects us with our true identity through different characters. Étoile offers an explosion of fresh fruit and remarkable finesse whilst remaining true to the signature Ott style with its exquisite mouthfeel. Bespoke ageing, using stainless steel vats as well as spherical ceramic tanks, brings out and sets off fresh and crunchy fruit with a subtle saline character. This craft rosé, rooted in the time of a harvest and built for the future, will assert its identity over time to recreate all the personality of our estates, placing the terroir even more at its heart.

“A great wine for the future and for sharing, which connects us to our terroirs and tells our story.”

JEAN-FRANÇOIS OTT





BY.OTT

BY.OTT is a range of wines that evokes the spirit of Provence with simplicity and grace. With our innate ambition for excellence, these red, white and rosé wines are crafted with the same attention to detail and high quality as all of the Domaines Ott* wines whilst placing the focus on immediate drinking pleasure and shared enjoyment.

These wines are made from grapes grown in our own vineyards with the addition of carefully selected juices and grapes sourced from our long-standing partners who share our values and commitment to quality. We work year-round with these winegrowers and guide them through all stages of the winegrowing process to ensure that their vines are treated with the same care and attention as our own. The wines then benefit from the Domaines Ott* expertise as they are blended, aged and bottled by our own teams.

These deliciously tempting wines are open, accessible and more laid-back, making them an ideal starting point for the discovery of the more complex *crus*.

ROSÉ - AOC CÔTES DE PROVENCE

This Grenache-based blend is a joyful wine with a decidedly festive spirit. It offers up an array of fresh fruit and citrus aromas, a hint of the exotic and a light yet vibrant character. It is ideal as an aperitif or paired with light dishes. It is perfect for all drinking occasions!

VARIETALS: GRENACHE, CINSAULT, SYRAH.

WHITE - AOC CÔTES DE PROVENCE

This fruity, smooth and intensely perfumed white wine discloses enticing notes of white stone and orchard fruits. It reveals a broad and energetic palate with great balance and touches of spice and lemon, giving the wine length with a clean, smooth finish. This is a very personal wine, produced in limited quantities.

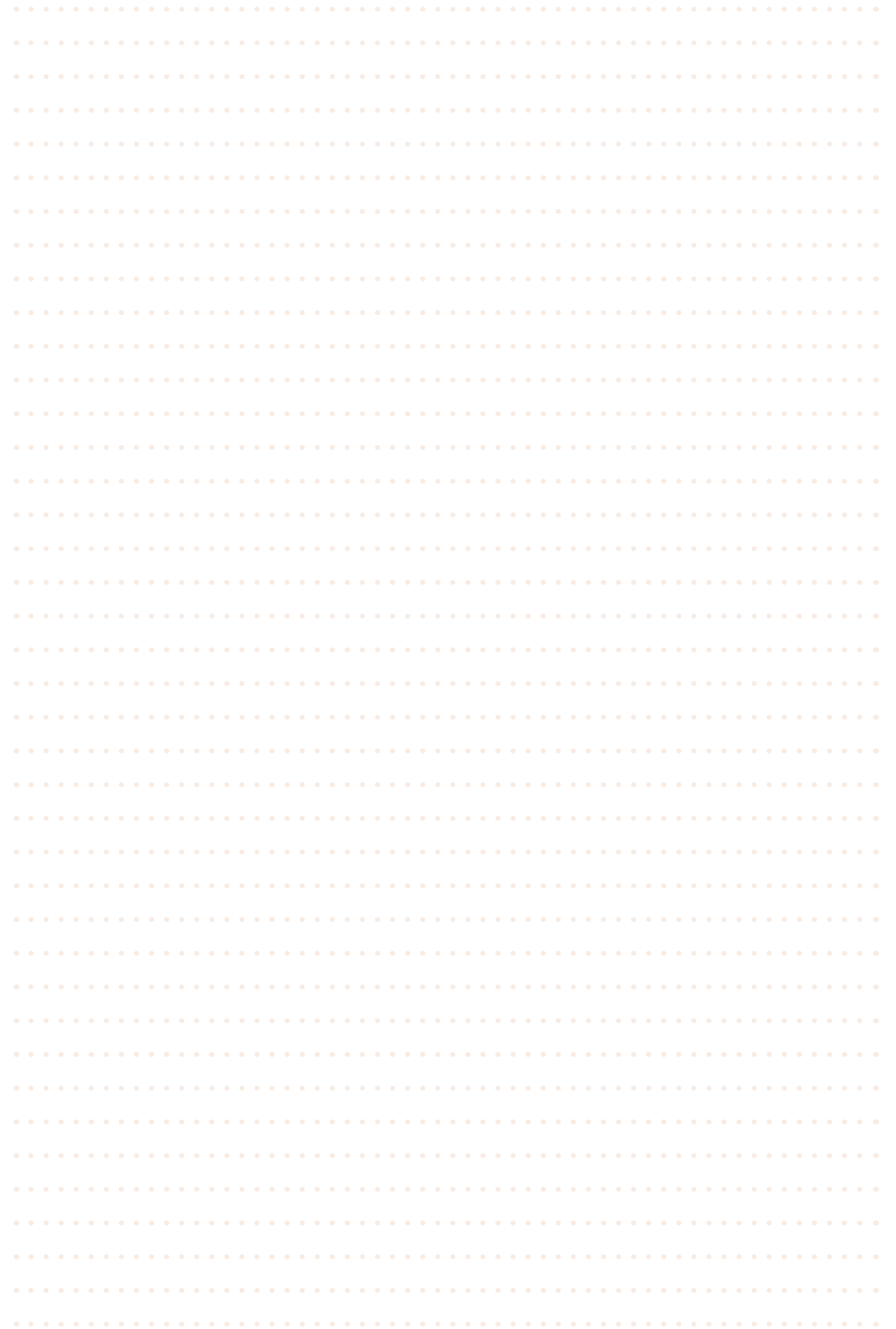
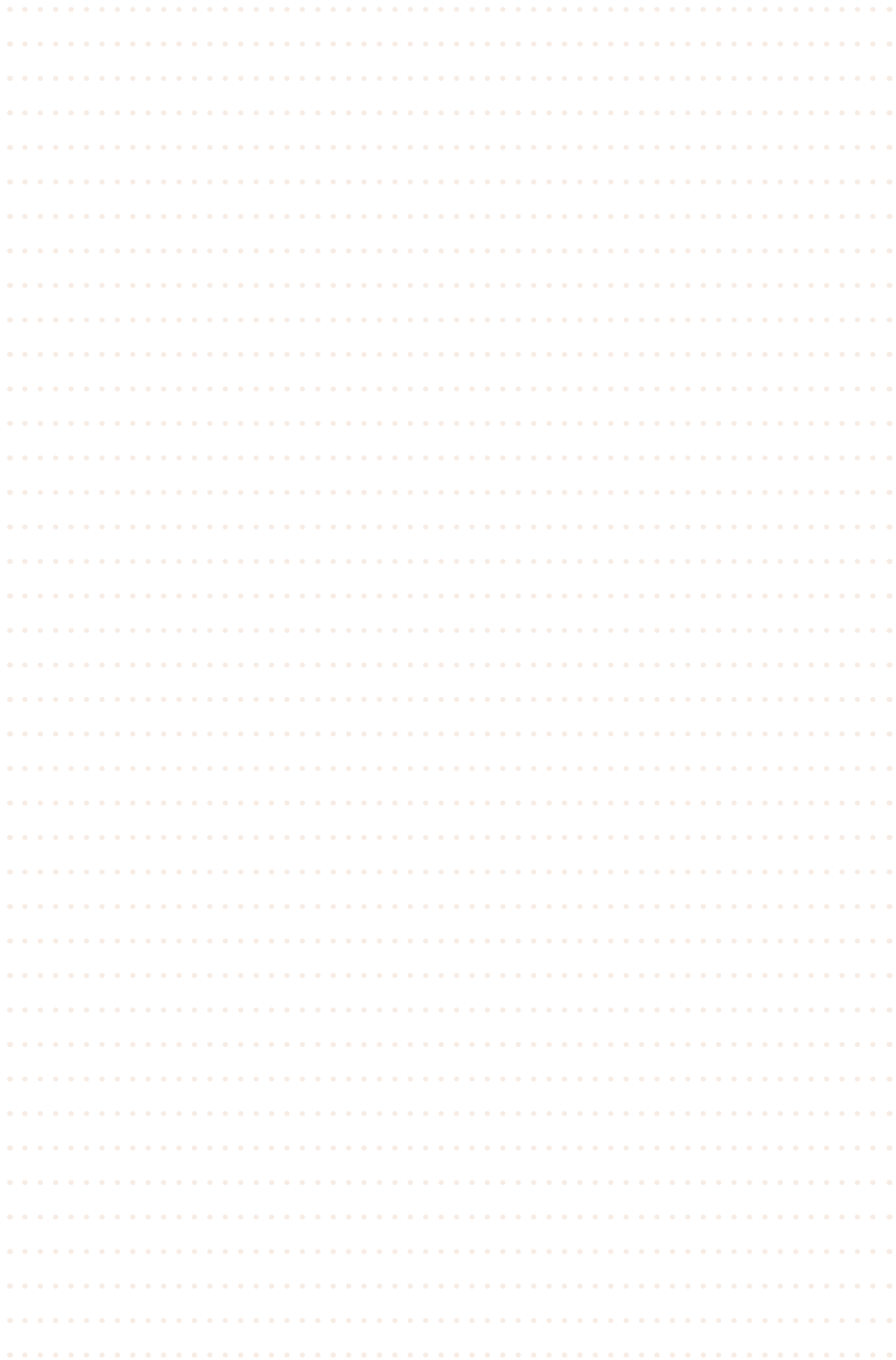
VARIETALS: ROLLE, SÉMILLON.

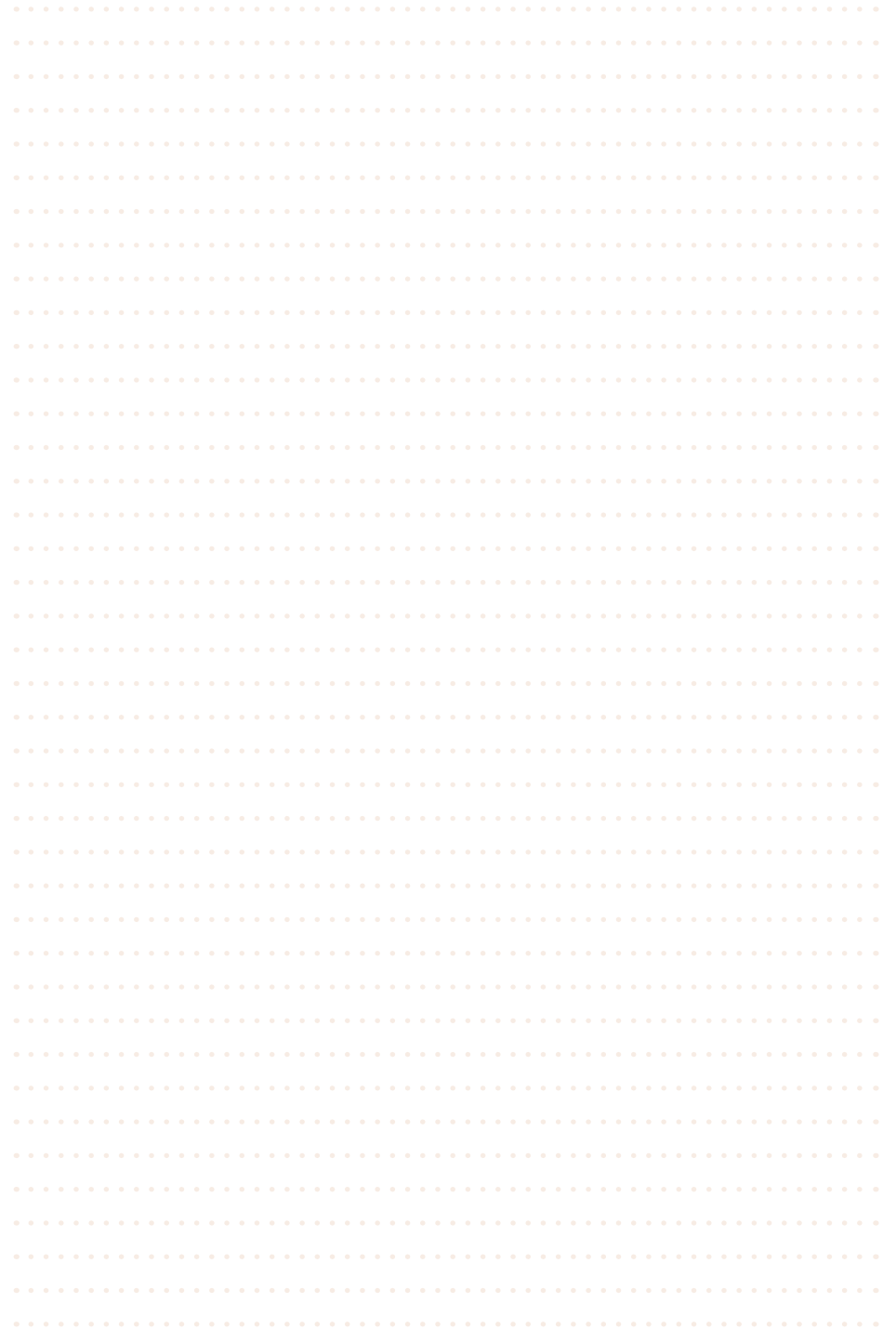
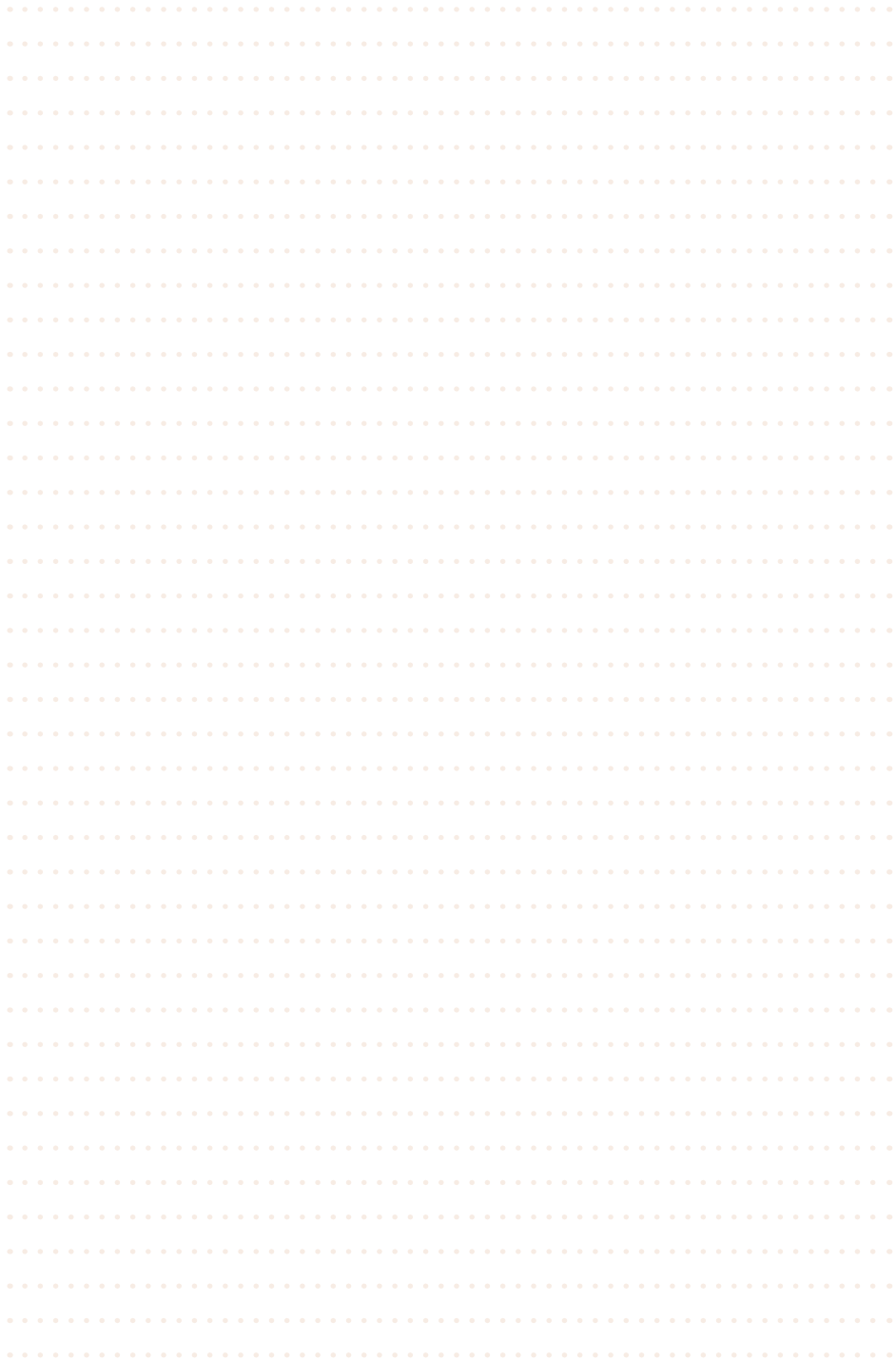


RED - AOC CÔTES DE PROVENCE

This is an elegant and delicately structured red with a gorgeous fruity character. It is best served lightly chilled as a summer aperitif to bring out its very expressive fruit character and polished tannins. The intense and inviting red fruit has a silky mouthfeel which creates a sensation of pure velvet on the palate.

VARIETALS: SYRAH, CABERNET SAUVIGNON, GRENACHE.





PHOTOS CREDITS
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