

DOMAINES

Ott★



VARIETALS:

55% Grenache
30% Cinsault
12% Mourvedre
3% Syrah

CERTIFIED ORGANIC SINCE THE 2022 VINTAGE

Château de Selle 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).

Château de Selle is first estate acquired by Marcel Ott, located in the Côtes de Provence appellation inland on limestone hillsides. The proportion of stone in the soil is 40 to 50 percent, making it an arid soil and, despite the presence of some extremely fertile clay deposits, yields are low. Château de Selle has an area of 345 acres, of which 160 acres are planted and where the average vine age is 22 years. Year after year, the cultivated area of the estate wins over part of the rocky terrain. The earth is mechanically tilled while retaining a natural balance, the original proportion of stone being maintained after crushing. The crushing process is carried out on a yearly basis.

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

Brilliant and luminous pale pink sand. A complex and elegant nose, marked by notes of white peach with a beautiful aromatic depth. A well-balanced palate with roundness and freshness. The soft attack gradually gains in intensity and reveals a mosaic of summer fruits and a fine minerality. The finish is saline, zesty and persistent.

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POINTS
vinous

The 2024 Rosé Château de Selle is the brightest and most mineral-driven of the three estate Rosés from Ott. Vibrant and utterly refreshing, the 2024 smells like the sea, levitating from the glass with a briny, herbaceous, maritime-influenced bouquet highlighted by spikes of fresh jasmine and orange peel. The 2024 splashes across the palate with soft curves and palpable grip. Balance? You bet. This is a match made in heaven for freshly shucked oysters.

91
POINTS
Wine Spectator

A silky, streaming rosé, with hidden density behind its savory notes of salty lime, pink grapefruit and herbs. Offers loads of verve and poise before giving way to talc-fine mineral elements and a refined beam of acidity. Classy and delicious. Grenache, Cinsault, Syrah and Mourvèdre. Drink now through 2028.