

Domaines Ott Rose Chateau de Selle, Cotes de Provence



Origin

Country	France
Wine Region	Cotes de Provence
Winery	Domaines Ott

Technical Data

Grape Varieties	Grenache, Cinsault, Mourvedre and Syrah
Type	Dry rose wine
Bottle Sizes Available	375 ml, 750 ml, 1.5 l, 3.0 l, 6.0 l
Closure	Technical cork

Vinification	The grapes are hand-picked and go through a stringent selective process, followed by an extremely delicate pressing process. Fermentation in stainless steel tanks follows at controlled, low temperatures.
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Ageing	In stainless steel tanks.
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Description

In Brief	A subtle balance between structure and finesse, this wine is a perfect illustration of the precision required to make a rosé, the rigorous process that celebrates the flesh of the fruit and the very heart of the grape... The wine is a reflection of the complexity of its limestone hillsides and arid soil; austerity bathed in dazzling sunshine.
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Tasting notes	The wine is pale with a delicate pearly pink hue. The nose is precise and mineral, revealing aromas of peaches, apricots and vanilla, with undertones of passion fruit and a hint of lime peel. The palate opens with a refreshing attack then grows in power with yellow fruit aromas. The palate is perfectly balanced and ends with a slightly minty, saline and zesty finish.
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Food Pairing	Pair with all Mediterranean cuisine - particularly carpaccio and tartars. Serve at 10-12°C.
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Notes

