Domaines Ott

2010 CLOS MIREILLE BLANC DE BLANCS

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). Clos Mireille is an ancient terrain distinguished for its mix of shale and clay soils and the estate□s broad seafront location. The microclimate and sea spray provide highly favorable conditions for both the rosé and white wines. Clos Mireille has 50 hectares of planted vineyards. The parcels used in the white wine slope down as far as the sea. The parcels are leveled into espaliers to enable even tilling and planting. The vines are pruned and trained using the double cordon method.

Winemaking

The Clos Mireille Blanc de Blancs is made from a combination of: 3/4 Sémillon, which adds fullness, mellowness and honey flavor; 1/4 Rolle, which adds consistency and floral, fruity notes. The grapes are all hand picked 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 ageing in oak casks. Bottling is done the following spring and then the wine is stored in the cellars for eight to 12 months.

Tasting Notes

A fine soft yellow colour, with hints of grey gold. The nose is a medly of scents, with notes of exotic fruits and peach, the lightness and freshness of citrus fruits,the potency of lime blossom and hawthorn flowers. The taste is aromatic and full, releasing a perfect balance with a fresh attack having notes of grapefruit and lemongrass, enveloping the round and unctuous palate with notes of white fruits. The lasting finish reveals characteristics of the Clos Mireille soil, with an iodized touch, sugary sweetneww and liquorice aromas.

Technical Information

Varietal(s):   75% Semillon & 25% Rolle