DOMAINES

Ott®

CHÂTEAU ROMASSAN

ROSÉ 2018

AOC Bandol



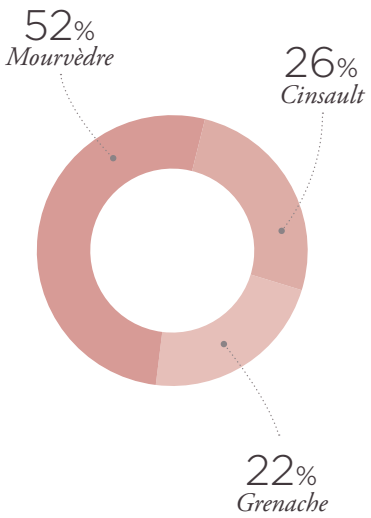
SUBTLE BALANCE OF FINESSE AND TENSION.

TASTING NOTES

Light peach colour with a delicate, elegant nose dominated by floral notes which evolve towards citrus fruit and vine peach after a few swirls of the glass.

The palate offers a fresh and lively attack followed by aromas of grapefruit which intermingle harmoniously with notes of white stone fruit. The palate is soft, well-structured and refined, resulting from a subtle balance of finesse and tension.

GRAPES VARIETIES



VINTAGE

2018 is a vintage which, with its frosts, hail, summer storms and lack of wind, will remain engrained in our memories for a very long time. We had to remain vigilant at all times in order to deal with these complications efficiently and ensure that the growing cycle was able to continue in the right conditions. On tasting, the berries revealed less sugars than the previous years, but good balance nonetheless. Harvesting on all 3 domaines kicked off on 14 August and was over by mid-September. The team was relieved and proud of the excellent yields across all of the vineyards. Vinification gave rise to a fruity, ethereal and perfectly balanced vintage.

TERROIR

The soil is poor, composed of limestone, sandstone, and marine Upper Cretaceous marls. The sea air from the Bay of Bandol compensates for the terroir's acidity and low rainfall.