

Domaines Ott 'Clos Mireille', Côtes de Provence 2022



Description: Made from grape varieties typical of the Côtes de Provence appellation, the blend adapts to the vintage with a base of Grenache and Cinsault, supplemented with Syrah and/or Rolle in order to restore the full potential of this exceptional terroir.

Tasting notes: Behind a dress tending towards golden sand with sometimes coppery reflections, a fresh and intense juice emerges, carried by notes of zest, crunchy fruit, on a mineral axis. The finish of a subtle persistence, slightly spicy brings freshness and sapidity.

Allergens: Contains sulfites

Dish Pairing: This wine is perfect for pairing with seafood, salads and light meals, or simply enjoyed on its own as an apéritif.

Talking Point: Its unique bottle shape, amphora-inspired iconic form, 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 them.