



Technical Information

Style: Still, Rose

Varietal(s): 60% Grenache, 25% Cinsault, 7% Mourvedre, 4% Syrah, 4% Rolle

ABV (%): 13.5

pH: 3.24

Residual Sugar (g/L): 0.3

Total Acidity(g/L): 3.48

Volatile Acidity(g/L): 0.28

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Certified

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

By.Ott Rosé Organic is produced from Côtes de Provence AOC terroirs influenced by both continental and maritime conditions. The organically grown grapes are sourced from Domaines Ott's own vineyards and trusted partner winegrowers, allowing the estate team to create a consistent Provence rosé style under its own supervision. The combination of inland warmth, coastal freshness and Mediterranean light supports a wine profile centred on aromatic clarity, dry fruit expression and refreshing balance.

Packaging Information

Barcode: 3383690002743

Case Weight (g): 908

Case Dimension (mm): L390 x W240 x H170

Bottle Weight (g): 1415

Bottle Dimension (mm): H335, Dia84

Type of Closure: Cork

Vintage Notes

The 2025 vintage brought pronounced weather contrasts, with an exceptionally wet winter and spring followed by a very hot, dry summer. Picking began early and required careful monitoring to protect freshness and aromatic definition. The resulting wines show a well-judged balance between freshness and aromatic expression, giving the 2025 By.Ott Rosé a clear, precise and accessible Côtes de Provence profile.

Vinification

Vinification and blending are carried out on the estate by the Domaines Ott team. This allows the house to control the final style, from fruit selection through to the finished blend, while preserving the fresh, dry and aromatic character expected of Côtes de Provence rosé. The winemaking approach is focused on clarity, balance and consistency, creating an organic Provence rosé suited to both aperitif service and food-led listings.

Tasting Notes

The wine has a radiant appearance. The aromatic profile is shaped by the freshness and clear fruit expression of the 2025 vintage, with a dry, bright and accessible Provence rosé style. The palate is clean and refreshing, with light to medium body, gentle texture and a focused line of acidity. The finish is crisp, balanced and easy to place across a wide range of premium on-trade settings.

Food Pairing

Pair with crudités, grilled prawns, seafood salad, Niçoise salad, roast Mediterranean vegetables, chicken skewers, charcuterie, sushi or fresh goat's cheese.