



Packaging Information

Barcode: 3383690002941

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

Technical Information

Style: Still, Rose

Varietal(s): 80% Grenache, 20% Mourvedre

ABV (%): 14

pH: 3.24

Residual Sugar (g/L): 1.2

Total Acidity(g/L): 3.39

Volatile Acidity(g/L): 0.48

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Certified

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Étoile Rosé 2023 is a free composition drawn from the most characteristic cuvées of Domaines Ott's three estates. Clos Mireille contributes clay-schist soils, bringing a luscious, saline quality. Château de Selle, with its limestone terroir, adds finesse and precision, while Château Romassan's calcareous sandstone and sandy marl give the wine power and structure. This multi-estate selection captures the identity of each site in Provence, creating a gastronomic rosé with depth, freshness and ageing potential.

Vintage Notes

The 2023 harvest took place in three phases. The dormant season, from October to March, brought insufficient water reserves, before heavy May and June rainfall arrived during flowering. July saw a sharp rise in temperature, followed by cooler conditions in early August and then an unprecedented late-summer heatwave. Harvest began on 16 August at Clos Mireille, requiring fast, precise picking to preserve grape freshness.

Vinification

The grapes were harvested by hand, chilled overnight and handled without pumping to preserve fruit integrity. Whole clusters were gravity-fed into the pneumatic press, with gentle crushing used only where required by grape variety. Pressing was carefully monitored by tasting, with 160kg of grapes used to obtain 100 litres of juice. The must was cold-settled while retaining fine turbidity, and noble lees were reincorporated to enhance aromatic expression. Fermentation lasted around eight days under precise temperature control, with 15% aged in spherical ceramic vats to accentuate fruit purity.

Tasting Notes

Vintage 2023 has a very bright, radiant appearance, with a peachy hue and delicate pearly highlights. The nose opens with fine minerality, followed by white peach and citrus fruit, lifted by a touch of tarragon freshness. The palate begins with an exceptionally silky texture, building energy and complexity through notes of pomelo, strawberry and sweet lemon. Elegant, precise and structured, it finishes long and subtly spiced, showing the depth and ageing potential of a top Provence rosé.

Food Pairing

Pair with lobster, langoustines, grilled turbot, tuna tartare, crab salad, roast veal, Provençal vegetables, saffron risotto, tomato-based seafood dishes, or fine Mediterranean sharing plates.