

# Dom Bott First Flight Syrah

## THE FACTS

COUNTRY: France

REGION: Vin de France

APPELLATION: Vin de France

CEPAGE: 100% Syrah

WINEMAKING: Grapes are hand picked & then sorted in the vineyard.  
100% destemmed. Cold maceration in temp-controlled stainless tanks

ALCOHOL BY VOLUME: 13.0%

AGING: 10 months in French oak barrels

ANNUAL PRODUCTION: 4,000 bottles

## THE STORY

Julie Bott was born in the Northern Rhône Valley and Graeme Bott is from New Zealand. They met in the small village of Ampuis while working for Stephane Ogier, a producer in Côte-Rôtie. Their passion for wine was the motivation behind the decision to create their own wine estate in the Northern Rhône Valley and together they planted Viognier and Syrah vines in the appellations of CONDRIEU, CÔTE-RÔTIE, SAINT-JOSEPH and SEYSSUEL.

**PHILOSOPHY:** Graeme and Julie are fiercely passionate about preserving and honoring the incredible terroir they call home and have made a commitment to growing their grapes using sustainable and organic farming practices.

## THE ADJECTIVES

**OVERALL:** Expressive & Refined

**AROMAS / FLAVORS:** Fresh red & black fruit, pepper accents, spice

**MOUTHFEEL:** Elegant & Silky

## THE SELLING POINTS

Expressive & sustainably made Rhone Syrah

**AWARDS:** 92pts Vinous, 91pts James Suckling, 90pts Decanter

**SUSTAINABILITY:** Vegan, Green Practicing, Natural Fermentation

**PAIRINGS:** Charcuterie plate, grilled meats

