

Dom Bott Cote-Rotie

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Cote-Rotie

CEPAGE: 100% Syrah

WINEMAKING: Grapes are hand picked and then sorted in the vineyard and at the entrance to the winery. 80% destemmed. Cold maceration in temperature-controlled stainless tanks.

Wild yeasts initiate fermentation.

ALCOHOL BY VOLUME: 13.5%

AGING: 20 months in French oak barrels

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 SELLING POINTS

AWARDS: 94pts Vinous, 93pts Wine Spectator

SUSTAINABILITY: Green Practicing

