

Dom Bott First Flight Viognier

THE FACTS

COUNTRY: France

REGION: Vin de France

APPELLATION: Vin de France

CEPAGE: 100% Viognier

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

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: Delicate & Expressive

AROMAS / FLAVORS: Floral notes & fresh fruit, minerality

MOUTHFEEL: Round & Elegant

THE SELLING POINTS

Sustainably made Rhone Viognier

SUSTAINABILITY: Vegan, Organic In Practice, Natural Fermentation

PAIRINGS: Roasted chicken, Southeast Asian curries, Pad Thai

