

Dom Bott Crozes-Hermitage Rouge

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Crozes-Hermitage

CEPAGE: 100% Syrah

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: 3,000 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: Rich & intense

AROMAS / FLAVORS: Red fruit, black fruits, spicy black pepper

MOUTHFEEL: Supple & fresh

THE SELLING POINTS

Elegant Rhone wine from Crozes-Hermitage

AWARDS: 90pts Vinous

SUSTAINABILITY: Vegan, Organic In Practice, Sustainable In Practice

PAIRINGS: Smoked & grilled meats, savory couscous dish

