

Dom Bott Crozes Hermitage-Blanc

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Crozes-Hermitage

CEPAGE: 80% Roussanne, 20% Marsanne

WINEMAKING: The grapes are hand picked and then sorted in the vineyard and at the entrance to the winery. 100% whole bunch pressed. Cold settled and racked clear. Fermentation takes place in barrel.

AGING: Aged 10 months in French oak before bottling

ANNUAL PRODUCTION: 1200 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: Vibrant and Expressive

AROMAS / FLAVORS: Expressive nose of orchard fruits

MOUTHFEEL: Medium bodied with considerable presence.

THE SELLING POINTS

Ageing potential of five to ten years.

AWARDS: 90pts Wine Spectator

SUSTAINABILITY: Vegan, Organic In Practice, Sustainable In Practice

PAIRINGS: Delicious with goat cheese and shellfish and seafood dishes.

