

Dom Bott Condrieu

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Condrieu

CEPAGE: 100% Viognier

WINEMAKING: Grapes are hand picked and then sorted in the vineyard. 100% whole bunch pressed. Cold settled and racked clear.

AGING: 10 months in French oak

ANNUAL PRODUCTION: 2,000 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 & Elegant

AROMAS / FLAVORS: Floral notes, fresh yellow fruit

MOUTHFEEL: Rich & full-bodied

THE SELLING POINTS

Aging potential of five to ten years

AWARDS: 93pts Decanter, 92pts Wine Spectator, 90pts Jeb Dunnuck

SUSTAINABILITY: Vegan, Organic In Practice, Sustainable In Practice

PAIRINGS: Vegetable risotto, poultry in a cream sauce, foie gras

