

Dom Bott Saint-Joseph Blanc

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Saint-Joseph

CEPAGE: 100% Syrah

WINEMAKING: The vines are planted at a density of 8,000 vines/ha. The grapes are hand picked and then sorted in the vineyard. 100% whole bunch pressed. Cold settled and racked clear. Fermentation takes place in barrel.

AGING: Ages for 10 months in French oak barrels before bottling

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: Intense and rich

AROMAS / FLAVORS: Yellow fruits and white flowers

MOUTHFEEL: Rich on the palate with a balanced finish

THE SELLING POINTS

Aging potential of five to ten years years.

AWARDS: 90pts Wine Spectator

SUSTAINABILITY: Vegan, Organic In Practice, Sustainable In Practice

PAIRINGS: Shellfish and roasted poultry

