

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

ALCOHOL BY VOLUME: 13.5%

AGING: 10 months in French oak barrels

ANNUAL PRODUCTION: 4,000 bottles

THE STORY

With sustainable and organic practices at the heart of their approach, Graeme and Julie's entrepreneurial journey from planting vines by hand to creating an award-winning estate exemplifies innovation and passion for northern Rhône's historic soils.

THE ADJECTIVES

OVERALL: Delicate & Expressive

AROMAS / FLAVORS: Floral notes & fresh fruit, minerality

MOUTHFEEL: Round & Elegant

THE SELLING POINTS

Sustainably made Rhone Viognier

SUSTAINABILITY: Vegan, Green Practicing, Natural Fermentation

PAIRINGS: Roasted chicken, Southeast Asian curries, Pad Thai

