

# 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.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** Aged 10 months in French oak before bottling

**ANNUAL PRODUCTION:** 1200 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:** 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, Green Practicing, Sustainable In Practice

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

