

Domaine Graeme & Julie Bott

Crozes-Hermitage Blanc



Vineyard location: Les Chassis à Crozes-Hermitage

Vines are planted at a density of 6,000 vines/ha. 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. The wine then ages for 10 months in French oak barrels before bottling. Production: 1,200 bottles

Grape varieties : 80% Roussanne and 20% Marsanne

Vineyard age : 15-year-old vines

Soil : Round gravel with silt and sand

Alcohol : 13.5%

Tasting notes :

Vibrant pale yellow with an expressive nose of orchard fruit. Medium-bodied on the palate with considerable presence and a long finish. Delicious with goat cheese and shellfish and seafood dishes. Aging potential of five years.

Press Notes

Wine Spectator

2021	90 points
2018	92 points

James Suckling

2020	95 points
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