

Domaine Bott

Condrieu



Vineyard Location: Condrieu

The vines are planted to a density of 10,000 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. The wine then ages for 10 months in French oak barrels before bottling.

Production: 2,000 bottles

Grape varieties : Viognier

Vineyard age : 25-year-old vines

Soil : Granite

Alcohol : 13.5%

Tasting notes :

Golden in color with pale yellow highlights. Expressive and delicate on the nose with elegant floral notes and fresh yellow fruit aromas. Rich and full-bodied with incredible balance and an emphasis on freshness. The finish is long with a delightful hint of bitterness. Pair with rich, creamy dishes like vegetable risotto, poultry in a cream sauce and foie gras. The balance and acidity of the wine is a perfect partner for these rich dishes. Aging potential of five to ten years.



Press Notes

John Gilman

2020

92+ points

Decanter

2021

93 points

Wine Spectator

2021

92 points

2018

93 points

James Suckling

2020

93 points

AG Vinous

2018

93 points

