

Domaine Graeme & Julie 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

Jeb Dunnuck

2022

91 points

Decanter

2021

93 points

Wine Spectator

2023, 2022,  
2018  
2021

93 points

92 points

James Suckling

2023, 2022  
2020

92 points

93 points

AG Vinous

2022  
2018

90 points

93 points

