Banville
Wine Merchants

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.

Organic

Press Notes

John Gilman

2020	92+ points

Jeb Dunnuck

2023	94 points
2022	91 points

Decanter

2021	93 points

Wine Spectator

2023, 2022, 2018	93 points
2021	92 points

James Suckling

2023, 2022	92 points
2020	93 points

AG Vinous

2022	90 points