

Domaine Graeme & Julie Bott

Côte-Rôtie





Vineyard Location: Ampuis Cote Brune

Vines are planted to a density of 8,000 vines/ha. The grapes are hand picked and then sorted in the vineyard and at the entrance to the winery. 80% destemmed. Cold

maceration in temperature-controlled stainless tanks. Wild yeasts initiate fermentation.

The wine ages for 18 months in French oak barrels.

Production: 1,200 bottles

Grape varieties: Syrah

Vineyard age: 40-year-old vines

Soil: Schist soil

RAEME & JULIE

Alcohol: 13%

Tasting notes:

Intense and deep ruby with violet hues. Intense and expressive on the nose with peppery notes, violet aromas, and ripe black fruits. Powerful in its youth, this wine is full, supple and well-balanced with firm, silky tannins that lead to an elegant, beautiful finish. Delicious with beef rib and savory lamb dishes.. Aging potential of fifteen to twenty years.



CÔTE-

Press Notes

John Gilman

2019 94 points

Decanter

2018 92 points

Wine Spectator

2020 93 points 2017 92 points

James Suckling

2019 93 points

AG Vinous

2021, 2020 94 points 2019 93 points

