

Domaine Graeme & Julie Bott

Cornas

Vineyard location: Cornas
Harvest: Hand-picked. Sorted in the vineyard and sorting table at the winery's entrance.
Vinification: 30% whole bunch. Cold maceration in thermoregulated stainless tanks. Wild yeasts.
Aging: 20 months in French oak barrels.



Grape varieties 100% Syrah

Soil Granite

Alcohol 13.5%

Banville
Wine Merchants

www.banvillewine.com

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