Domaine Graeme & Julie Bott

First Flight Viognier IGP Collines Rhodaniennes

Fermentation takes place in barrel.
The wine then ages for 10 months in French oak barrels before bottling.
Production: 4,000 bottles.

Grape varieties Viognier

Soil Granite

Alcohol 13.5%

Tasting notes

Pale gold with golden highlights. Expressive and delicate with floral notes and fresh fruit. Elegant on the palate with a delicate opening and beautiful minerality. The wine has the potential to age for five years.

Banville Wine Merchants

Organic www.banvillewine.com

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