

## Domaine Graeme & Julie Bott

### *Crozes-Hermitage Blanc*

Fermentation takes place in barrel.  
The wine then ages for 10 months in  
French oak barrels before bottling.  
Production: 1,200 bottles

**Grape varieties** 80% Roussanne  
and 20% Marsanne

**Soil** Round gravel with silt and sand

**Alcohol** 13.5%

#### **Tasting notes**

Vibrant pale yellow with an expressive nose of orchard fruit. Medium-bodied on the palate with considerable presence and a long finish. Delicious with goat cheese and shellfish and seafood dishes. Aging potential of five years.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Domaine Graeme & Julie Bott

### *Crozes-Hermitage Blanc*

Fermentation takes place in barrel.  
The wine then ages for 10 months in  
French oak barrels before bottling.  
Production: 1,200 bottles

**Grape varieties** 80% Roussanne  
and 20% Marsanne

**Soil** Round gravel with silt and sand

**Alcohol** 13.5%

#### **Tasting notes**

Vibrant pale yellow with an expressive nose of orchard fruit. Medium-bodied on the palate with considerable presence and a long finish. Delicious with goat cheese and shellfish and seafood dishes. Aging potential of five years.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Domaine Graeme & Julie Bott

### *Crozes-Hermitage Blanc*

Fermentation takes place in barrel.  
The wine then ages for 10 months in  
French oak barrels before bottling.  
Production: 1,200 bottles

**Grape varieties** 80% Roussanne  
and 20% Marsanne

**Soil** Round gravel with silt and sand

**Alcohol** 13.5%

#### **Tasting notes**

Vibrant pale yellow with an expressive nose of orchard fruit. Medium-bodied on the palate with considerable presence and a long finish. Delicious with goat cheese and shellfish and seafood dishes. Aging potential of five years.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

## Domaine Graeme & Julie Bott

### *Crozes-Hermitage Blanc*

Fermentation takes place in barrel.  
The wine then ages for 10 months in  
French oak barrels before bottling.  
Production: 1,200 bottles

**Grape varieties** 80% Roussanne  
and 20% Marsanne

**Soil** Round gravel with silt and sand

**Alcohol** 13.5%

#### **Tasting notes**

Vibrant pale yellow with an expressive nose of orchard fruit. Medium-bodied on the palate with considerable presence and a long finish. Delicious with goat cheese and shellfish and seafood dishes. Aging potential of five years.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)