

Domaine Graeme & Julie Bott

Saint-Joseph Blanc

Fermentation takes place in barrel.
The wine then ages for 10 months in
French oak barrels before bottling.
Production: 3,000 bottles

Grape varieties 70% Roussanne
and 30% Marsanne

Soil Granite

Alcohol 13.5%

Tasting notes

Pale yellow with golden highlights. Intense aromas of yellow fruit and white flowers. Rich on the palate, yet with a perfect balance and a long, persistent finish. An ideal pairing with shellfish and roasted poultry. Aging potential of five to ten years.



Banville
Wine Merchants



Organic www.banvillewine.com

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