

## Domaine Graeme & Julie Bott

### Condrieu

Fermentation takes place in barrel.  
The wine then ages for 10 months in  
French oak barrels before bottling.  
Production: 2,000 bottles

**Grape varieties** Viognier

**Soil** Granite

**Alcohol** 13.5%

#### Tasting notes

Golden in color with pale yellow highlights. Expressive and delicate on the nose with elegant floral notes and fresh yellow fruit aromas. Rich and full-bodied with incredible balance and an emphasis on freshness. The finish is long with a delightful hint of bitterness. Pair with rich, creamy dishes like vegetable risotto, poultry in a cream sauce and foie gras. The balance and acidity of the wine is a perfect partner for these rich dishes. Aging potential of five to ten years.



**Banville**  
Wine Merchants



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