

Domaine Graeme & Julie Bott

Saint-Joseph Rouge

Cold maceration in temperature-controlled stainless tanks. Wild yeasts initiate fermentation. The wine ages for 18 months in French oak barrels. Production: 2,000 bottles

Grape varieties Syrah

Soil Granite

Alcohol 13.5%

Tasting notes

Deep red with a complex nose with notes of red fruit and smoked lardons. Vibrant and elegant on the palate, this wine is a perfect representation of this northern Rhône terroir. Silky tannins, and a long, satisfying finish. Delicious with roasted poultry and grilled meats. Aging potential of ten to fifteen years.



Banville
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Organic www.banvillewine.com

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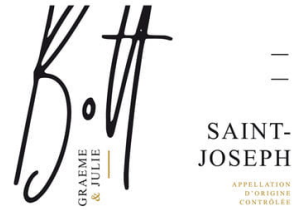
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