

Dom Bott

First Flight Syrah

THE FACTS

COUNTRY: France
REGION: Vin de France
APPELLATION: Vin de France
CEPAGE: 100% Syrah
WINEMAKING: Grapes are hand picked & then sorted in the vineyard. 100% destemmed. Cold maceration in temp-controlled stainless tanks
ALCOHOL BY VOLUME: 13.0%
AGING: 10 months in French oak barrels
ANNUAL PRODUCTION: 833 cases

THE STORY

Julie Bott was born in the Northern Rhône Valley and Graeme Bott is from New Zealand. They met in the small village of Ampuis while working for Stephane Ogier, a producer in Côte-Rôtie. Their passion for wine was the motivation behind the decision to create their own wine estate in the Northern Rhône Valley and together they planted Viognier and Syrah vines in the appellations of CONDRIEU, CÔTE-RÔTIE, SAINT-JOSEPH and SEYSSUEL.

PHILOSOPHY: Graeme and Julie are fiercely passionate about preserving and honoring the incredible terroir they call home and have made a commitment to growing their grapes using sustainable and organic farming practices.

THE ADJECTIVES

OVERALL: Expressive & Refined
AROMAS / FLAVORS: Fresh red & black fruit, pepper accents, spice
MOUTHFEEL: Elegant & Silky

THE SELLING POINTS

Expressive & sustainably made Rhone Syrah
AWARDS: 91pts Wine Spectator
SUSTAINABILITY: Vegan, Green Practicing, Natural Fermentation
PAIRINGS: Charcuterie plate, grilled meats

