

## Domaine Bott-Geyl Alsace Métiss 2015



**Region:**  
Beblenheim, France

**Blend:**  
Muscat, Riesling, Pinot Blanc  
and Chasselas

**Farming Practices:**  
Organic / Biodynamic

SKU 793703

**\$21.99\***  
**12 x 750ml**

**\*BCLDB Hospitality Price  
(Exclude Taxes)**

**\*\*Prices subject to change  
without notice**

Pale straw in colour, the Métiss is fresh with simple aromas of mandarin peel and delicate flavours of citrus zest, along with ripe peach and pear. Notes of grapefruit can also be detected on the palate. The wine is very fruity, light and dry, making it an appetizing white wine. On the finish there is a hint of bitterness. A great pairing with pâté and fondue.

Jean-Christophe Bott and his wife have been running the domaine since 1993. Their 15 hectares of vineyards are spread among 75 parcels in seven communes, from Ribeauvillé to Kientzheim. They farm eight grape varieties among five Alsace grand crus and three lieux-dits. The Botts are certified in organic viticulture but also believe that biodynamics allow the wines to best showcase their terroir. This heightens the aromatics and complexity of the wines. Only natural treatments are used. Harvested by hand, grapes are slowly and gently pressed for 6-18 hours. The musts settle for 24 hours at 6°C. After 3 or 4 days, wild yeasts initiate alcoholic fermentation, lasting three to six months. Winters in Alsace can be particularly cold, which can slow the fermentation. The spring thaw generally restarts the process, which imbues the wines with greater complexity and aromatics. Once fermentation is complete, the wines are aged on fine lees from four to eight months, and bottles them a full year after the harvest. Each wine rests in bottle for an unspecified time, often years before their release.

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