

Charles Thomas Cotes du Rhone Blanc

Charles Thomas

France - Rhone Valley - Cotes du Rhone AOC

Bright yellow in color. The nose has a nice aromatic expression with white peach, apricot, candied lemon and lime notes. The palate is tasty and has a great generosity, a nice sweep on the attack and a crispy and acidulous finish.

| Specifications | |
|------------------------|--|
| Appellation | Cotes du Rhone AOC |
| Wine Type | White |
| Varietals | 70% Grenache Blanc, 15% Roussanne, 10% Marsanne, 5% Viognier |
| Age of Vines | 30 years |
| Agricultural Practices | Organic |
| Soil type | Deep loam & sand |
| Vinification | Aged on the lees for 3 months (no oak). |
| Pairings | Excellent wine for an aperitif. It pairs perfectly with grilled fish, platters of seafood and shellfish. It also goes well with simple dishes: pizzas, salads, tabbouleh or steamed vegetables. Cheeses: Goat cheese, Blue cheese and hard cheese such as Comté. |



| Codes, Weights and Measures | |
|-----------------------------|------------------------------|
| UPC | 7 84585 02051 5 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02051 2 |
| Case Weight | 32 |
| Cases/Pallet | 55 |
| Layers/Pallet | 11 |
| ABV | 12.50% |
| SRP | \$ 16.99 USD 750mL Bottle |

| Reviews and News |
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| 2017 Charles Thomas Cotes-du-Rhone Blanc - 89 PTS - JD |