

# 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	12.5%
SRP	\$ 16.99 USD 750mL Bottle

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